## POOR DOCUMENT

THE SEMI-WEEKLY TELEGRAPH, ST. JOHN N. B., MARCH 9, 1901.



FOR **Fashions**, **ancies.** WOMAN.

SHIRT WAISTS IN FAVOR.

They Still Continue to Hold Their Own

Adopted as a permanent part of the Canadian woman's outfit. The predictions made each year by cynical observers have placits at the sides, in front and at the made each year by cynical observers have never been borne out by facts. This year the leading dealers report as large an assortment of these simple but convenient garments as ever before. Already new designs for the middle and spring are in the market and be-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. Taffeta, wash silk, corded silk, China silk and several French combinations of silk with other tissues are upon tions 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, in the main, makes the shirt waist more expensive than formerly, it is more attactive 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 pouching toward the belt, suggesting a modified Russian blouse effect, so popular a few years ago.

I deer water water and then pin the twashed article upon a pillow or a board covered with clean flannel, leaving it there until dry. The application of the its properly stretched before drying, but if pressing is done the iron should be only moderately hot.

Preserving Laces.

Colored tissue paper is better than whilt is in wrapping up ribbons and laces and such things when laying them away. White paper so used will cause whate goods to turn yellow.

Home Table Hints.

Fillet of Grouse—Remove the breast and separate into four or six pieces. Disjoint and cook the remainder quickly over the coals or in a hot oven till quite hot. Scrape off the soft meat and mince it the counters and have won merited prais lar 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 distinctive feature of the thin gowns, and it will vary in width as it is most becomit will vary in width as it is most becomit will vary in width as it is most becomifiles with butter, and broil them, carefully considered and provided in favor of the plain tight abandoned in favor of the plain tight ab Summer Gown's Hip Yoke. around make a very pretty narrow yoke for a mull gown, while another combination is vertical lines of lace insertion set together with bands of taffeta silk. This may also form a bodice yoke or any other form of bodice trimming for muching 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 to which we have taken without hesitation. There is a chaste beauty about glints of gold or silver which befits the occasion.

Hats Lower and Wider.

Hats are becoming lower and wider. Soft draperies are arranged over their ly shaded, trim some of the model be-

roses, orchids, begonias and camelias. The shapes most in vogue are the large toque, the Amazon, the Vandyck and the shaped, picturesquely caughit up at the side. The Vandyck will be the most popular shape of the spring. The new modes der, through not quite so pronounced. The popular hat is caught up at the side, then flattened, as it were so that the turned brim is not so much off the hair. The

hat should harmonize with the costume. With a tailor costume, correct and neut it would be a mistake to wear a jauntily turned up hat; a plain toque or turban is suitable in that case. With an elaborate dress the picture that is the most suitable. A movelty of the time for felt halts is to line the brim with light colored chiffon, shirred or gatthered with chenille em-broidery, but this is, of course, for dressy

Black and White Stylish.

White gowns are still the most fashion white gowns are sain and income described for evening weat. Crepe de chime, chiffon, mousseaime de soie, broadcloths and Venetians are all employed in their construction. The diaphonous fabrics are tucked and shirred and trimmed elabor ately with lace. Black and white con tinues to be a stylish and most effective combination. Very lovely black evening ed with bands of lace and passe mentrie and frequently having transpar yokes and sleeves of tucked not in guimpe

who is fond of and looks well in black, and black and white effects, that they are to be quite as ant as ever in the spring fashion Certainly nothing can be much more useful and appropriate for a greater variety of purposes. Especially is this true of the of purposes. Especially as this true of the extreme examples presented by a well-made tailor gown and a dressy evening costume. With these two gowns and some fancy waists a woman is fairly well equipped for the ordinary exigencies of

Skirts Growing Longer,

Skirts, with the exception of walking skirts, pure and simple, and of course skirts time to hold up a long wrap and a train and a short skirt with a long ent of shot around the hem. Reguttle piping cords of shot are carried twice or thruce around the skirt, as them a

adds appreciably to the making of a Many of the new skirts have narrow With the Ladies.

The shirt waist seems to have been flate. Some are planted all around, while

To Wash Chiffon Veils.

To Wash Chiffon Veils.

A woman who knows whereof she speaks declares that chiffon veils and scarfs, though perishable enough to all outward seeming, may be washed as easily as handkerchiefs and with the same gratifying assurance of looking well afterwards. Make suds of soft water and castile soap and wash the chiffon in this, but do not rub soap directly on the fabric; after washing, rinse two or three times in clear water and then pin the washed article upon a pillow or a board covered with clean flannel, leaving it there until dry. The application of the iron should not be necessary if the chiffon is properly stretched before drying, but if pressing is done the iron should be only moderately hot.

separate into four or six pieces. Disjoint and cook the remainder quickly over the ceals or in a hot oven till quite hot. scrape off the soft meat and mince it fine. Squeeze the bones and the dried porbions to extract all the juice. Mix the ing to the figure according to the final state in all over and lay them on the jelly, and serve impacts to the lingeric tuck set in all over and lay them on the jelly, and serve impacts the lingeric tuck set in all over and lay them on the jelly, and serve impacts the line in the line in the latter than the latter th and lay them on the jelly, and serve immediately. Plain lettuce or celery salad

water. Skim carefully and stir with a fork, never with a spoon as that mashes the kernels. Cook 12, 15 or 20 minutes, according to the age of the rice, and add more boiling water if needed. Test the grains often, and the moment they are soft, and before the starch begins to dissolve and cloud the water, pour into a squash strainer. Drain and place the rice-still in the strainer—in a pan in the hot closet or on the back of the stove, that it may dry off. The steam will

escape more rapidly if you stir the rice, or shake the pan, frequently, but do not break or make it mushy.

Egg Souffle in Cases—Mix one-fourth cup by shaded, train some of the model of the model of sugar and one-half cup of flour, wet tween-seasons hats; flowers are arranged of sugar and one-half cup of flour, wet delicate it is the better, and lace, tucks, with a kittle cold milk, and stir into one drawn work, gold, silver and silk threads pint of boiling milk. Cook until it thickens and is smooth; add one-fourth cup of but-ter, and when well mixed stir it into the well beaten yolks of five eggs. Add the whites beaten stiff just before dinner is served. Bake at in paper cases or small cups, about 20 minutes, in a hot over. Place the cups in a pan of hot water while in the oven. Serve with creamy saure. Cream together one-fourth cup of butter and one thatf cup sifted powdered sugar. Add slowly one-half cup of cream and one tablespoon of lemon juice, and serve at once. If a hot sauce is desired, place the bowl over boiling

water for a few minutes, stirring constantily until hot. Oyster Omelet-Put six large or 12 small oysters in a pan over the fire, and heat matil the juice flows. Drain off the juice and cut each oyster into small bits. Sea son with salt and cayenne. Cook one tea spoon of flour in one tablespoon of butter, add the oyster liquid, and stir until smooth. Let it cool, then stir this into the well-beaten yolks of three eggs, add the oysters and the whites beaten until citiff. Cook in a bet could remeat any when stiff. Cook in a hot omelet pan, and wher brown underneath place on the grate in the oven to dry the top. Fold over and turn out on a hot platter, and serve immediately, as it falls by standing long. The whole process may be done in the ven if preferred, and served in the dish

in which it is baked. Coffee Bisque Ice Cream-Sift one cup of stale sponge cake crumbs into one quart of cream, flavor with one-fourth cup of black coffee, and sweeten to taste, the amount depending on the cake. When soft, urn into a freezer and freeze as usual.

The clegant covert suftings which differ from the covert cloths in being lighter weight are, however, of identical finish

able for an entire costume or the long figure-length redingotes. The advance weaves for early spring costumes appear in pale tan, cedar brown aluminum, opal gray and black; also in warps of blue and silver, fawn, biscuit color and pale reseda, that are crossed with wests of dark, sable brown, linden green or pale old rose.

Equal in favor with the covert suitings are the admirable whip cords of very fine diagonal weave in closely woven Saxony wool and in all the fashionable colorings.

Home Table Hints.

Salads.-Since we have adopted the French fashion of serving salad at least once a day, cooking authorities have turned their attention to the devising of new and wonderful combinations to be classed under this head. The familiar varieties are rather few, and the housevarieties are rather lew, and the house-keeper is often put to her wits' end to provide something that will bear the stamp of novelty, and often achieves a success. The following have come to me from obliging friends, who have tested them and stamped their aproval on each THE USE OF WHITE.

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 cash-

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



ten totally without a lining, being made

CLOTH COSTUME. sleeve, flaring over the hand or finished with a circular ruffle.

may be served at the same time. There is often much waste of the meat if the grouse is cooked whole and the inferior portions are served with the best, but in this way every scrap may be eaten.

Boiled Rice—Have two quarts of water with one tablespoon of salt boiling rapidly in an uncovered kettle. Throw in one cup of well-washed rice and let it boil so fast that the kernels fairly dance in the water. Skim carefully and stir with a water Skim carefully and stir with a water of the salt and back plums and white tulle.

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 plastron are of guipure over white silk. The hat of white felt is trimmed with white and black plums and white tulle. JUDIC CHOLLET.

Ornamentations of All Sorts In Excessive Demand.

The increasing fondness for fine and elaborate decoration is gradually tending toward overornamentation. 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.

Needlework of all kinds is a greatly favored decoration. The finer and more delicate it is the better, and lace, tucks, are combined in all sorts of ways. This



EVENING GOWN. excess of luxury implies a subsequent

which will be sure to develop sooner or later and which will be a novelty and rather a relief after such a superfluity of The picture shows one of the latest

ideas for an evening gown. It is of broche mauve silk, the skirt being trimmed with applications of guipure and opening over a tablier of plain silk. The broche corsage has a short, open bolero of satin embroidered with spangles, and the decolemproidered with spangies, and the decol-letage is framed in tichu folds of white mousseline de soie. The wrinkled sleeves extend only to the elbow, where they are finished by a rufile of mousseline de soie. of the watteau plait of white mousseline de soie, which falls from the bolero, extending all the way across the back JUDIC CHOLLET.

Repartee. Observing the manager of the drug de-

partment, the woman accosted him in a spirit of badinage.

"I have kleptomania," she said. "What would you advise me to take?" "The elevator, by all means," said the manager wittily.
"And not something just as good?" exclaimed the woman, affecting great sur-

prise.-Detroit Journal.

WINTER STYLES.

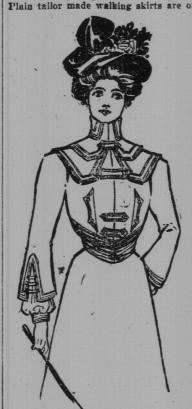
It Is Still In High Favor and Will Different Variations of the Fashionable Skirt. There is a tendency toward the Louis Seize styles in some of the new models.

The skirt is plaited, the bodice pointed. there is a fichu drapery around the shoulder, and frills of lace or mouseline desoie ornament the sleeves at the clow.

The short skirt has totally dropped 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 shirt will be still much worn during the vanter for mere, henrietta, French flannel and nun's veiling may be simply washed, although washing always has a tendency to make

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



CLOTH BOLERO.

of double faced golf cloth, which is very thick and warm. A flannel shirt waist is ines, closed, with stitched tabs and gold buttons. The sleeves are large at the base and slashed on the outside, the opening being crossed by stitched tabs, and inside the loose sleeves are full undersleeves of cream surah, with plaited cuffs. The high corselet belt is of cream surah. All the edges of the bolero are bordered with stitched cloth straps. The fronts are closed with stitched tabs. and at each side are stitched imitation

STYLES AND COLORS.

Delicate Tints Continue to Enjoy High Favor. Straight sacks are seen in great vari ety 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 mount ed on a yoke which forms a sort of short bolero. The plaits are hollow and are



TEA GOWN. where they are left free to flare. The

collar and sleeves are also plaited, and the sleeve is 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 broche silks, having a plain or glace black ground

The illustration pictures a tea gown of nile green voile and mousseline de soie. It is loose, with a long train, and the back portion is of voile. Lace shoulder caps are intwined in coquilles down each side of the front, and the full front itself is of nile green mousseline de soie, heavily embroidered with gold at the foot. The empire belt and the bands around the shoulders are of gold embroidery on white satin. The long, tight sleeves are of voile and extend over the hand.

"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

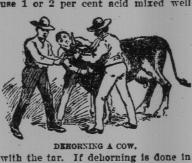
papa."-Harlem Life.

€0€0€0€0€0€0€0€0€0€0€0€0€0 HOW TO DEHORN.

USING A CLIPPER IN ONLY A FRACTION OF A SECOND. **⊗**0⊗0⊗0⊗0⊗0⊗0⊗0⊗0⊗0⊗0⊗0

C. S. Briggs in The American Agriculturist describes his system of dehorning 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 experienced hands 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



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 nostriis, 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

Carnations require a rich. with the other hand the end of the rope that has been passed under the with both hands. Turn the head the other way and repeat. Do not have a 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 Have plenty of room to work.'

Richness of Milk. pretty high standard for milk being established, it is of some interest to learn the conclusions reached bearing tors 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

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, except perhaps 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 at 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 thereupon. 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 oleomarand butter makers use oleomargarine on their tables. C. M. Pay 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. Engand alone last year imported \$44,900,-000 worth of butter from Denmark. and yet the Danish farmers spread oleomargarine on their bread. eason is simply the frugality of the Danish butter makers. Their best butter is worth 40 cents a pound. Olec can be bought for about 15 cents a family eats a pound of oleo it makes

25 cents. at the right temperature, 58 to 60 degrees in summer and two to four de grees warmer in winter, the process of working can be entirely completed upon which appears a Louis Quatorze or Louis Quinze design in one color-ruby. before taking from the churn, says a correspondent of The National Stockemerald green, amethyst, old rose or peaman. Should it not be possible in summer to hold it at a proper tempera-

> 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

ture and it becomes too soft for final

the butter salvelike.

serves to break the grain and render

GROWING CARNATIONS.

Their Culture Out of Doors Is Sim-ple, Easy and Satisfactory. A few persons succeed with carnations indoors. The out of door culture of carnations, however, as described When a certain routine is followed, it by a writer in Country Gentleman, is simple, easily carried on and repays one by plants laden with dozens of that no one need be deterred on that the clove scented beauties. He says: As to kinds to be selected, one may take the ordinary carnations or the that Marguerite carnations require two seasons to reach a period when they will bloom freely. After once freely blossom-

all carnations. Since most persons are unable to semust 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 baking 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

Carnations require a rich, loose soil of the composition of good garden soil. The bed should be kept free tail, including the other. Keep every-thing taut. Take the horn off. The must be kept loose. Water is to be instant this is done let go of the leader given only when the soil becomes dry and not daily. If the season is favora ble. Marguerite carnations will bloom knot in the end of the leader rope, for 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 pressed earth necessary, as it is a great protection. ward and covered with straw as a winter ceat. The straw had better be covered with loose boards, so as to prevent wind and fowls from disturbin April, the mulch should be removed. The warm rains and stimulating sunshine soon awaken sprouts, which push on the question as to some of the fac- 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 Vic toria 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 color than white.

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 barrels and boxes. Even the Victorias are grown in submerged boxes of

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

Remedy For Ivy Polsoning. The active deleterious properties of poison ivy, according to Dr. Franz pound. Therefore, whenever a Danish | Pfaff of Harvard university, is a nonvolatile 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 to 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 treatment it may be removed to a would be a more dangerous poison butter bowl and placed where it will than the oil of the ivy.

The interesting and 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 With protection it stands our winters and blooms very early in spring.

It is not generally known that one British regiment has been in mourning for more than a century. This is the old 47th, the Loyal North Lancashire regiment. The fish fill the officers wear black hiended with gold braid, in memory of Gen. Wolfe, who was killed at Quebec.

The latest scheme for taking fish from the to destroy this microbe of militarism which ravages the world!

The Americang 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 logs and when they are raised to the surface the lucky fisherman is rewarded with a big haul.

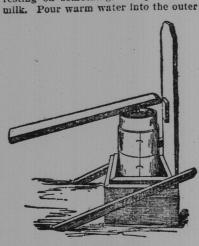
The Americang Book estimates the number of Jews in the world at 11 000,000. Of these something over 1.053,000 are in the United States. More than a log and when they are raised to the surface third of these are in the United States. More than a log and nearly althird or about 300,000 are in log square miles of surface, 2,700 miles in all.

Greater New York alone.

METHODS AND MACHINERY SIM-PLER 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. is easy enough, and the "plant" required is so simple and inexpensive score. The requisites are a tin boiler that will stand inside the usual clothes boiler, a dairy thermometer, a triplex or quadruple chopper, a chopping board, a couple of colanders, a homemade cheese press (which can be made ing they should be discarded altogether | from a new coal oil can, a 3 foot board and new seedlings set out. This is a and a 2 by 4 scantling 5 feet long), a rule adopted by florists in reference to bottle of cheese coloring fluid, some liquid rennet and cheesecloth. I believe a family outfit can be purchased cure the young Marguerite plants, they for about \$12, but I have got on perfectly well with what I have men-

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



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 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 ninutes 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 minutes. In about half an hour the de sired temperature ought to be reached. The curd will soon be half its size, and when pressed between the finger and It is now time to take off half of the 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, the cheddaring 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 form a 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 78 de grees, 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 heesecloth. 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.

Cowpeas For Silage.

A veteran dairyman is John Patterson of Adair county, Mo. 'ormer president of the State Dairymen'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 often heard of the silo, but had never raised 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 stave 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