POOR DOCUMENT

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



REGARDING TABLE LINEN.

HOME TABLE HINTS.

is as beautiful and effective as moire silk the best of stews and yet seldom made. But the everlasting "snow-drop" still re- In many sections the Irish stew has al-

the most interesting feature is the invisability of the housekeeping machinery. Everything runs with precision, and one
never sees "the wheels go round." Everything runs with precision, and one
never sees "the wheels go round." Everything runs with precision, and one
never sees "the wheels go round." Everything runs dear the morning every department is immaculately clean and in perfect order, except the bed-chambers,
where those who dwell in the lap of
luxinry may still be slumbering, or perdhance they may be breakfasting in loneby grundeur. Millionaredom lies abed
late—the feminine part especially, to
whom "beauty sleep" is an imperative
necessity. In a great house, whatever
the size of the family proper, two or ten,
it matters not, a certain number of
servapts is always requisite to insure
the proper conduct of the affairs of the
household. If the people live elegantly
and entertain frequency the department
of service must be composed of skilled
hands, who are inmates of the house. The
chief and butter only may sleep out.—
[January Ladies' Home Journal. the most interesting feature is the invis-

TWO DOCTORS MARRIED.

Amherst.

Dr. Anna Law, of this city, and Dr. Charles McQueen Avard, of Amherst, N. S., were married at the Broad street Pre-byterian church, Pittston, last night. Presbyterian church, Pittston, last nght.

The ceremony was the most brilliant event of the kind witnessed in Pittston for many years, the church being thronged with the friends of the bride. The edifice was artistically decorated with tropical plants and evergreens.

The ceremony was performed by Rev.

J. J. Kilpin F. etcher, pastor of the church the maid of honor being the bride's neice, Mira Lengt Law Mrs. Bowman as ster.

Miss Janet Law. Mrs. Bowman, a sister

The Half Bleached Answers as Well as the Various Ways in Which Meat and Game

Full Bleached.

May Be Prepared.

alf-bleached linens, which are an im-ant adjunct of table furnishing since wear so much better than full bleach-the form of fat, it should be eaten with

Half-bleached linens, which are an important adjunct of table farnishing since they wear so much better than full bleached ones may be easily and quickly bleached on the marked of cocasions when the half-bleached for occasions when the table is to be at its handsomest, but they are really the most economical for daily wear and after a short time it is impossible to tell them from the bleached.

Before and during the bleached.

Before and during the bleaching process the rich or faint tint of eream is very pretty and the treverse of objectionable. All linen has to undergo bleaching and where this is done by means of time or some other harmful substance instead of by the natural process of sun bleachings, as was the case before the modern so-called "improved" methods came into use, it is obvious that the less linen has been chemically bleached the better it is, because it has been less impaired. For that seen Laft-bleached linens are advisable, particularly for family use.

One needn't object to them on account of quality. They come in just the same designs and prices as the full bleached and the same discretion must be exercised in their purchase. In summer they are laid wet, on the grass or hung wet on the line. In the later summer, when the heat becomes more intense, they are laid wet, on the grass or hung with all and sometimes rank in flavor from having been long out of the brine, when the heat becomes more intense, they are laid wet, on the grass or hung with salt and sometimes rank in flavor from having been long out of the brine, which are often served at city tables. It needs the appetite which country it and small state on the marked of cooking this convenient dish. No wonder we do not relish the hard, because of the sum in the state of the sum in the sum of the sum

day: "The correct width for a cloth used to be considered that which would allow it to hang 18 inches from the sides of the table. But as the average table has grown wider in order to keep somewhat in place with the extreme width now ordered by fashion, and at the same time the standard width of linen has remained at two yards, it follows that few doths hang 18 inches from the sides of the table. Six inces will do and 12 inches seems to fill all graceful requirements. The width of Scotch linens in the qualities costing from \$1 to \$3, is two yards. In the higher priced goods of Scotch. Trish or French manufacture it is from 2 to 24 yards. The fashion of round tables and the varying length of the family table, whether round or square, has brought about the manufacture of cloths of special widths and shapes, so that it is now possible to fit any table made. This is a very great convenience, and it is appreciated by the housekeeper who is thus made ready for any possible emergency in table setting for any number of guests.

"As to the designs, they are almost without number. There are new ones every season, and the standard ones like the snow-drop or pin head spot for instance, are never out of fashion, but aways in high favor. At present the orchid, lily, poppy, fleur de fis, and wild flower designs are in favor; then there are the chrysanthemum and holly, both of which are designed for holiday tables, the thistle, the shamrock and the rose.

"There is one design that is very effective which is one of fandsome fine damask it is as been added, finely chopped. Thicken the gray with flour and butter, add a few sliced potatoes on the stove. Belgian Hares—The growth of the Belgian, the grease of face in two yards at the high grades of individual to the preparing this of the east in any quantity, but in the west it is a rehable food product. Speaking generally, the rules for cooking from any quantity, but in the west is a rehable food product. Speaking the animals. As in cooking game, it is well to first parboil old ani

tains its popularity, and every young housekeeper always includes this design in her orders for linen." most altogether supplanted it, yet lacking much of its merit. The breast or shoulder of mutton is generally used for this Housekeeping for a Millionaire.

In the mansion of a modern millionaire

Housekeeping for a Millionaire.

In the mansion of a modern millionaire

Housekeeping for a Millionaire.

In the mansion of a modern millionaire rot or nice sweet turnip into regular shaped pieces, and let them boil with the mutton. Also prepare a few small onions and put in the stew whole. Add some poand put in the stew whole. Add some potatoes, pared and cut in the same shape as the other vegetables. Season with salt and pepper and a little table sauce. This stew should have a nice brown color. If the sauce is too thin, thicken with a little description. If lamb or very fat mutton is used for this stew it is sometimes best to remove some portion of the fat before

Number of Species of Plants.

In the century now closing, according to Professor S. H. Vines, F. R. S., the number of recognized living species of plants has increased from 10,000 of Lin-neus to 175,596, made up of 105,231 flow-7,650 mosses and moss-like plants and 39,263 fungi, lichens and algae. Professor Saccardo estimates that the number of species existing is more than twice those yet known, or about 400,000. The growth in number of species has not been due One is Now the Wife of Dr. Avard of the discovery of any essentially new type of plants, and the only extension of the bounds of the vegetable knigdom has been through the annexation of groups formerly assigned to zoology. The bac-teria, discovered 200 years ago, form the most notable of such groups, having been regarded as infusorian animals until their affinity.

of the bride, played the wedding march.

The bride's dress was of white silk, crepe washed whenever it is changed. Dainty been made. once or twice a month and the bowls Jananese bowls, quaint dishes and vases after the ceremony a reception was held at the home of the bade's mother, Mrs. Catherine Law. The newly married couple will be at home in this city, where they will practice their profession, after Jan. 26. Secretary features and the sum of the bade's mother, Mrs. Catherine Law. The newly married to cover them at night to preserve the sweetness of the powder. By hanging suchets of orris root in the wardrobe, garments will be given a charming fragrance.

A Bishop's Death.

A Bishop's Death.

New York, Jan. 6.—The Right Rev. Bishop Winand M. Wigger died shortly after midnight tonight at South Orange, Danaese bowis, quantit dishes and vases make the best receptacles and it is well to cover them at night to preserve the sweetness of the powder. By hanging bishop Winand M. Wigger died shortly after midnight tonight at South Orange, Danaese bowis, quantit dishes and vases make the best receptacles and it is well to cover them at night to preserve the sweetness of the powder. By hanging died shortly after midnight tonight at South Orange, Danaese bowis, quantit dishes and vases make the best receptacles and it is well to cover them at night to preserve the sweetness of the powder. By hanging died shortly after midnight tonight at South Orange, Danaese bowis, quantit dishes and vases make the best receptacles and it is well to cover them at night to preserve the to cov

For tailor made gowns the bodice is always a bolero or a coat corsage with a short basque. For cold weather this is not sufficient for out of doors, of course, and therefore such costumes as are made for wear under a sack, cape or other heavy wrap may have a plain, tightly

fitting bodice.

For a long time the skirt has been worn over the corsage with a belt except by very stout women, who have adopted bodice pointed at the back and front thus avoiding the necessity for a belt. By finishing the top of the skirt with a fine cord instead of a band and arranging a concealed fastening at the back it may be worn without a separate waist-

Belts of white kid require to be often cleaned, and one way of doing it is to rub them with flour. Soft india rubber



TAILOR MADE GOWN. will also clean white kid articles to a have been rubbed into the surface.

waist line at the back, but in front is elongated in round tabs and closed by two stitched straps with buttons. The large revers and collar of cloth are covered with applications of folds of silver gray satin. The tall, flaring collar is bordered and lined with chinchilla. The sleeves are rather short and are open, showing a full puff of gray satin gathered into a wristband of cloth ornamented like the revers. A jabot of lace is car ried down the front of the bolero. The hat of gray felt has a brim composed o loops of black velvet and is trimmed with a gray ostrich plume and a buckle, JUDIC CHOLLET.

OUT OF DOOR STYLES.

Furs of Different Kinds For Differ-Although two kinds of fur in combina a collar of one kind and a muff of another are not permissible. The collar and muff should always match, even if they are of two varieties of fur. Ermine, once reserved for royalty and

the stage, is now used for the fashiona



CLOTH CAPE.

ble wardrobe, but not alone by itself. It is usually employed as lining for the collar, as revers and occasionally in the form of bands for trimming. It is not particularly becoming to blonds, being of a solid white which is out of harmony with a transparent, fair complexion.

Dark fur is preferable for the blond type, although for the red haired a touch of ermine is exceedingly effective. Brown and reddish toned furs approaching the tint of the hair are, of course, best of all. The illustration given today depicts a sort of cape of navy blue cloth ornament ed with motifs of light blue cloth in stitched application. The cape forms box plaits at the sides and back and is mounted on a round yoke, heavily stitched with silk. The large revers and the valois col-lar are of astrakhan and the lining of light blue broche silk. The accompanying toque is of draped light blue panne, with a chou of the same material in front through which a long, curved feather is

An official map of Vesuvius on a scale of 1 in 10,000 has just been issued, being the first since 1876. A new plan in relief of the cone of the volcano has also

JUDIC CHOLLET.

WINTER SKIRTS.

TAILOR MADE GOWNS The plaits which now appear at the The plats which now appear at the back of the skirt are usually stitched down for several inches, although for transparent goods free plaits and gathers are readily employed. The general effect of skirts is still clinging, defining the form very clearly, but there is a slight increase of fullness at the foot and back. The circular flounce continues to be a resort for gaining amplitude at the edge while the upper part remains close. Plaited flounces are also used for silks and thin materials.

Plain, flat skirts are made in one with the lining—that is, have the lining at-tached throughout—but plaited and full skirts are made over a separate lining or drop skirt, the latter being plain except at the foot, where it is finished by a circular flounce or a plaiting or perhaps



of black spangled and beaded net over black or colored sik. The net skirt has a small ruche of black mousseline de soie around the foot. The bodice has a slight blouse effect in front and is cut with a square decolletage before and at the back. The sleeves, which descend as far as the elbow, consist of three puffs sep-arated by bands of black velvet ribbon tied in a bow at the outside of the arm.
The belt is of black velvet. The black velvet hat is trimmed with a long white ostrich plume and a jeweled buckle.

NEW SKIRTS.

Revival of an Old Style Forms a

Winter Novelty. Among the latest novelties is the corselet skirt, which, while professing to be new, is merely a revival of a style much seen five or six years ago. The top of the line, is continued above it for several princess gown and left plain at the top,



cut in points or tabs or continued to the shoulder by bretelles. The back of the skirt has no plaits or gathers, but is so cut that the flare of the seams allows a degree of fullness to begin immediately below the waist line.

More elaborate skirts of this style have the corselet adjusted by means of little stitched plaits, which have an excellent effect, the plaits and stitching serving to stiffen the corselet and hold it up in place. Where the corselet is plain it may be covered with lines of stitching, running horizontally or following the line formed by the top. If stitching is not

formed by the top. If stitching is not used to stiffen the corselet, it must be boned inside to hold it firm.

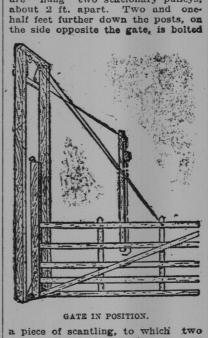
Two new designs for draped skirts are shown. The first has a lower skirt of Scotch plaid, over which is another of plain cloth, which is plain in front and at the right side and has a fan plait at the middle of the back. The left side is draped by three stirched plains and the upper skirt is bordered with a heavy cord. The second design is of amazon cloth, having a double watteau plait at the back and a coquille drapery at the left side lined with silk. A band of fur borders the coquilles and is carried around the foot of the skirt. JUDIC CHOLLET.

A New Idea of the Sort That Can Be Conveniently Opened from the Wagen-No Hinges.

Gates which can be opened from the wagon are always in demand. A passage open. The gate should be passage open. The gate should be passage open. The gate should be fowls. More than 100,000 or choosed a depend those of the remainder of the birds of prey were killed. The astounded ornithologist of the United to Department of Agriculture esthe same plan as any other gate, except that the inner post should be of heavy, hard lumber, say 6 in. wide and 1½ in. thick, and should extend about three-fourths higher than the rest of the gate. Although there is no weight to be supported, the gate must have a brace, else it

will become twisted in lifting.

Now take the measurement of the diagonal of the gate. At the place where the swing post is set for hinge gates, two posts, 7 in. square, ly, on both sides.



put the same distance apart as the first two. At a distance of about 20 ft. on both sides of these posts, other posts, only one shown in the illustration, are set, a little lighter than the first, but as high as the second set of pulleys above mentioned. Near the top of each post another pulley is fastened, but to a block, so that the pulley will be

several plaitings to sustain the outer skirt and prevent it from falling in too much around the ankles.

Two ropes, heavy enough to lift the weight of the gate, are fastened, and the same shows an evening gown one on each side, a few feet from the outer end of the gate and are run over the pulleys as shown in the illustration. Just below the last of the three pulleys on each side, a weight is hung, heavy enough that ure counterbalance the weight of the gate. Below these weights the ropes extend to the ground. To open the gate, give a steady

downward pull on the rope. This will lift the gate to a point where it will be almost balanced, but mo-mentum will carry it beyond, and it will fall slowly over on its inner end. To close the gate, the operation is repeated on the other and the result is the same. If the gate does not fall well in opening, it indicates that the inner post is not heavy enough, and weights should be attached at a. If, on the other hand, the gate does not fall well in closing, the weight is too heavy at a, and a part of the post should be sawed off. If it does not fall well, either in opening or closing, the weights on the ropes are too heavy, and should be lightened.

Making Farm Homes Attractive. You have a pretty good house and fairly good farm buildings, you have a good farm and are making some money, but your home premises are a libel on your profession. Of all places on earth the farmhouse should be the pleasant home; attractive to the passerby and a constant source of pleasure to yourself. But yours is not this kind. How improve it? Well, remove the hogyard to the rear of the farm homestead. The hog is a valuable asset of the farm when in his place, and that place is not in or near the front yard. The odor of a steaming hog-yard on a hot August night may be suggestive of winter cash dividends and may not in a sanitary way be unhealthful, but a fellow must get used to it to enjoy it. There are lots of dead trees and dead limbs on live trees. Cut these down and out. Those old reapers, wagons, spools of barbed wire, broken boards, hog troughs and old, useless truck of every description either put out of sight at the rear of the grove or else have a bonfire. Straighten up the fences around the home lot and put the wood into one pile instead of having it in four or

bee some afternoon and have the neighbors help you. Give them a good supper and start the fashion, The quantity of poultry manure to and well worked into the soil with a harrow or rake, as much as 1,000 age from its use occurs mostly when applied to crops in the hill and lack of rain. We have never seen too much used; the difficulty has been

that farmers use too little. The best family remedy for Coughs,

By destroying birds and certain small wild animals the farmer deprives himself of protection for his States Department of Agriculture estimates that the destruction of so

many of these birds entailed a loss

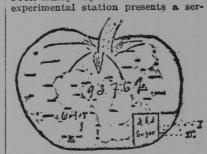
in Pennsylvania in a year and a half of not less than five million dollars. The field mice and other small rodents multiplied in the absence of hawks and owls, and had their own way with the crops. This and many like experiences show the need of a more general education for farmers, and give am hinge gates, two posts, 7 in. square, are set about three ft. apart, so that their height will be 3 ft. greater than the diagonal of the gate. Between these posts, at the bottom, are placed a roller, which must fit destruction of beneficient worms. loosely so as to produce little friction. The lower inner corner of the gate is fastened to this roller and is braced vertically and horizontal-

On the tops of the posts a two-inch board is nailed. To this board are hung two stationary pulleys, about 2 ft. apart. Two and one-bolt for the tops of the posts a two-inch bolt for the posts a two-inch posts a two-in earth annually passes through the bodies of worms and is brought to their bodies in the course of every few years. "By these means," said

that great observer, Mr. Darwin, "fresh surfaces are continually exposed to the carbonic acid in the The rethem merely as fish bait; yet they serve a purpose in no way less important than that of the noiser small to bear the weight. oirds that devour them alive and

worms. Nature herself regulates these things better than can man. often what has appeared to be the simplest of legislative enactments has caused a long train of wholly unexpected consequences, some of them vastly more evil than the con-dition which the legislators under-

Composition of the Tomato, The extensive use of the tomato inquiries concerning its food value. Prof. Harry Snyder of the Minnesota



WHAT A TOMATO IS MADE OF. Solids other than sugar. II. Protein. ies of analyses, the results of which are shown in the accompanying ilpart is water. Of the nutrients sugar is by far the largest amount, being 3.83 per cent. There is a wide range in the different samples. Some specimens contain less than 1 per cent. and others as high as 4½ per cent. The protein content is low and amounts usually to one-half per cent. The fat amounts to about one-half per cent., or practically the same as the protein.

Breeding From Grade Animals. Years ago when animals of pure breed were scarce in this country, farmers used to grow some very good cows, although both the parents were of such mixed breeds that it would have been difficult to tell what predominated, says The American Cultivator. Why was this, and, sist on the use of a pure bred sire? Because such animals were accidents that did not often occur, while we desire in breeding not to take chances, but to know with a certain degree of surety what we are to expect. Those animals of our father's days had a strain of pure blood in breed, and they were liable to breed back to the best when they were from the best animals they could select, as now we find one of so called pure breed revert back to some unknown and faraway ancestor of inferior blood. The care in selecting the best to breed from had as much five places. The doing of all this the offsp takes time and money. "No time," pedigree. the offspring as the length of the

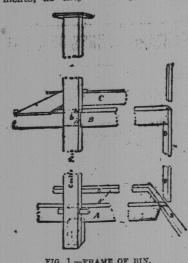
you say. Well, do it some night by Value of Millet Seed. the light of the bonfire or get up a If a gill of millet seed and a quart of corn could be compared in some manner, it would be found that more eggs would result from feeding the millet seed than from corn. Not that there is more nutrition in the seed, but because the hens would quickly pick up the corn and would be compelled to work for each of the tiny millet seeds procured. One tablespoonful of millet seed scattered over a piece of ground or in lit-ter will induce the hens to seek for food, and the exercise of so doing will promote their health, give them good appetites and increase the egg production of every hen in the flocks

City of Mexico, Jan. 3-Right Rev. Dr.

Inhale Bentley's Liniment for cold in for a special interview with head. Price 10c. the head. Price 10c.

REMOVABLE CELLAR B Method of Storing That Gives

Advantages With Easiness of Cleaning addeds:
Bins in cellars or cold rooms the storing of potatoes, apples vegetables generally, if made . manent fixtures, are often difficult . clean, preparatory to receiving the most convenient one is shown in the illustration. It has no hinges and does not swing open, but turns over on its inner end, which leaves the passage open. The gate should be made first, as upon its dimensions made first, as upon its dimensions hirds of prey were killed. The as-Judd Farmer. As two such rooms will seldom have the same dimensions I shall not give exact measursments, as they will depend entirely

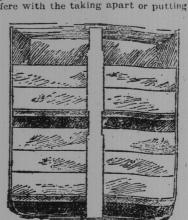


the surface. The whole superficial bed of vegetable mold passes through and the capacity desired. Ours is a two-story arrangement occupying one end of the room and divided into

The room has a cement floor and soil and to the humus acids the generation of which is probably hastenegation of which is probably hastenegation. ed during the digestion of the many half-decayed leaves which the worms with a two-inch oak sill which pro-jects slightly from the double frame consume." Thus the worms render the soil fit for vegetation. "When drawn to show the mere skeleton we behold a wide turf-covered expanse," exclaimed the great naturalist and evolutionist, "we should remember that its smoothness, on which so much of its beauty debins. A bent piece of heavy bar iron pends, is mainly due to all its inequalities having been slowly leveled by worms." These lowly workers are voiceless; mankind regards

To prevent the centre post slip-Persons who undertake to change | W, passes from it to a screweye in the plans of Nature should have a comprehensive knowledge of the uses of every form of life—even of the blocks on the crosspiece A. A bracket-shaped block at the ceiling receives the centre post from the rear and at the height required for the second inch deep and 3½ inches wide, to receive the crosspiece B. This crosspiece in turn is cut in, one-half inch, on the under side, the shoulders thus made preventing any yielding of the centre post sidewise under pressure of full bins. It also has a groove, B, at the back which later forms part of the groove to accommodate the partition boards. The ends of crosspiece B are cut in half their thickness and rests upon a shoulder of upright D, which is nailed permanently to the wall and also forms part of the groove in which the

front boards slide. At the rear, corresponding in height to B, is a board C, also nailed permanently to the wall. On this rests the rear ends of the floor boards whose slipping forward is prevented by a cleat which falls just back of the forward crosspiece, serv-ing also to keep this more firmly in place. The lower floor boards are treated in the same manner. Beyond this it is only necessary to make the grooves to receive the sliding square strips whose placing can best be determined after the frame is in cat is nothing to that of an unique



THE COMPLETED BIN

together of the frame. The centre whose projecting edges make part of the grooves for the front boards, as in Fig. 2, which shows the cou-pleted bins. All parts should be made to fit easily with no tight joints and the whole structure, can be quickly

Various combinations can be made: Removing upper floor gives two deep bins of equal size, or the partition may be removed and then there are two, one above the other. Removal of both gives a single large bin, or it may be thrown into three compartments with the large bin below, at either side, or above, as

Labor Saving in Farming.

It is stated by the experts of the department of agriculture that 70 years ago, or in 1830, it cost a li tle more than three hours' work produce and harvest a bushel wheat. At the price then of 6 co an hour the labor expense was cents a bushel. Now a bushe wheat is produced and harvest each ten minutes' labor sp as an average, and while cost of the use of machine timated at 20 cents an hor per bushel is but 3 1-3 cen

New York, Jan. 4.-Ambassa Nicaragua question by mail