THE HOME DRESSMAKER

THEY HAVE A LARGE FIELD FOR THE EXERCISE OF THEIR TALENTS.

Hints Which Will Be of Value and Interest to the Great Fraternity—Two Very Pretty and Easily Made Dresses for the Little Girls.

In getting ready for any season, says a writer in the housekeeper, it is wise to take account of stock on hand and let that be the keynote of new purchases. Often one will possess a dress that is just the thing to make over, or by the purchase of a little material a new dress will be the result. It does not always pay to make over, when a dressmaker must be consulted who will charge as much for remodeling as if an entire suit were made. Nor does it pay to buy expensive goods to put with the old. But the home-dressmaker has a large field for the exercise of her talents, and every woman should learn as much of the art as will enable her to make all her house dresses and simple wraps. In this way much can be saved, and often two or more dresses can be combined or dyed. With little or no expense she may be neat and well dressed.

Skirts are still quite wide at the bottom and hang in full folds all the way down the back, being tacked underneath to keep them in place. A good way to widen a last year's skirt, is to insert a half-circular piece of the material, or of black moire about a quarter of a yard in depth. Finish with a narrow trimming of silk braid or jet, and a little edging

WORTH DOING WELL.

of the same at the seam where the piece fits in.

A simple gown of any light silk can easily be made by an inexperienced person. Make with an overdress caught up on one side with a ribbon rosette, and a band of ribbon at the edge. This should show a silk skirt trimmed with bands of ribbon. You may have one that will answer. Face it with an eight-inch strip of linen canvas, which will give the necessary stiffness. The waist is gathered into a belt, and has a yoke edged with two rows of ribbon. The puffed sleeves have the same edge of ribbon, and there is a belt and sash of wider ribbon. To make one of the pointed overdresses, you must cut the scallops first, and when plaited up, they will form the fashionable point. In capes, shoulder frills, etc., always cut the scallops, then plait into place.

A plain, full skirt may be made of India silk, with a narrow ruche of the same, and revers, chemisette and sleeves of contrasting material. A dress of soft gray color with white and jet trimming, a black chiffon, and a large black hat of the same make a pretty costume. Any of the cotton fabrics may be simply made for house and street wear. A plain full skirt with one or two ruffles, headed with braid or bands of the material. A round waist, fitted over a lining and a ruffled fichu crossing to the right side and fastened under the arm, completes a dress that a novice can make. The fichu is separate and can be laid aside in the house.

Capes are in infinite variety, and must be worn while the puffed sleeve continues. They are easy to make and remake. Old ones may be lengthened by frills of lace, or widened by plaits of velvet or silk in the back or front, the top being first cut off to form a round yoke, which may be outlined with feather trimming or a frill of the material. A pretty one has two accordion-plaited frills of black net, which form draped ends in front. These are separated by one of velvet, cut circular, so that it will hang a little full. This may be trimmed with jet or lace and a ribbon bow in front. A full frill of lace for the neck, and the net frills may have a narrow edge of lace or a simple hem. Old lace or net may be used for this, and old silk for the foundation, but it should have a pretty lining. In using old goods, be sure to freshen and clean them. Gasoline answers for all such purposes.

Worth Doing Well.

The girl of moderate means, who is able to make her own gowns, stands a better chance of being well dressed than one who must employ a second-rate dressmaker. The girl who is quick with her needle, and quick to observe new ideas in fashions, may, by the aid of good patterns such as are shown above, soon learn to fashion her gowns, so that they will look as well or better than any she might hire made. More fortunate is she who possesses a good chart and knows how to draft and cut her own patterns, for she can appropriate to her own use any of the suggestions and illustrations found in the magazines.

But in order to succeed in this work, neatness of finish is imperative, and that is what the soul of many a young home-dressmaker abhors. For instance, the waist seams are usually nicely pressed, but frequently the seams of the skirt have never felt the weight of an iron. The lining must be basted upon the goods before it is cut out. When the parts are basted, fitted, and stitched together, press every seam, carefully and thoroughly. Beside the seams, every edge, collar, belt, wrists and basque edges, hems of all ruffles, etc., should be pressed, all on the wrong side.

ALL ABOUT PICKLES.

A Practical Housekeeper Tells Her Valuable Experiences.

The fruit season is to the housekeeper what haying and harvesting are to the farmer—a very busy time. And she feels quite as complacently self-satisfied when the last quince is "tied down" and she looks over her well-filled fruit closet as the farmer when he surveys his full barns and granaries.

Cans, catsups, jams, jellies, preserves—and pickles. For with all our sweet things we must not forget the acids the appetite craves, particularly along toward spring when we begin to get "bilious." Sugar is a great source of energy, but nature's remedy for an inactive liver is an acid. And although pickles are probably not the most inocuous form in which we can gratify our craving for something sour, they are not, when properly made and not eaten in excess, worse for the digestion than a great many other things we indulge in.

Much of the good or ill that resides in a pickle is due to the vinegar with which it is made. The pickling or white wine vinegar of commerce is not above suspicion. It is made by chemicals, and sulphuric acid largely enters into its composition. It eats the pickles, and its action on the lining of the stomach is very injurious. Its use is to be avoided.

There is no equal to the vinegar produced by the slow acidulation of fruit-juice, as when cider is converted into vinegar. It is the most healthy form, and the cleanest and purest. The failure of the apple crop for the past two seasons has largely reduced the supply in first hands and pure cider vinegar has been hard to get. But it is so much more desirable for pickle-making and every other culinary use, that every farmer's wife should plan a year ahead for an ample supply.

All sour pickles, and all sweet pickles not made of ripe fruit, are soaked for twenty-four hours in a brine, the usual proportion being a large cup of salt to a gallon of water. The use of the brine is to draw out the acrid or strong flavor of the green fruit or vegetable, leaving the pulp ready to absorb the vinegar and spices. The first vinegar into which green pickles are put usually draws out more of this acrid principle and should be drawn off, thrown away, and fresh added. The pickles will then keep without fermenting.

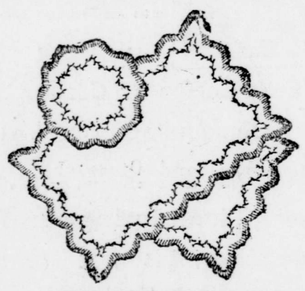
A few of the "first principles" of pickle-making are these: Do not use vinegar that is too strong; it "eats" and softens the pickles. Keep pickles tightly covered; vinegar is "killed" by exposing to air. Do not let vinegar boil; let it come to the boiling point; skim if necessary, and use at once. Never put pickles in a jar or crock that has held grease. Wherever possible, put pickles in cans or bottles and seal when hot. Remember that freezing spoils pickles.

To keep pickles sound and firm when in brine, add half a bushel of grape leaves to a barrel of cucumbers. The leaves also vastly improve the color. If a scum rises on top of pickles, several slices of horse-radish will clear the vinegar if put in the jar.

The housekeeper usually makes cucumbers the basis of her supply of pickles. The small-sized, shapely young fruit, about four inches long and an inch or so in diameter, are preferred; these, after being wiped with a soft cloth, are packed in layers with salt, preferably in stone or wood; the juice of the cucumber with the salt forms a brine in which they remain till wanted for use, when they are freshened by soaking three or four days in tepid water, renewed daily; then put into vinegar. Care must be taken to keep them under brine, and also under the vinegar. An old plate turned over them with a weight on top, does this nicely.—Ohio Farmer.

Table Mats.

The housewife who finds it necessary to save carefully every piece that adds to the washing, and who still values dainty and neat table appointments, will find several



NEAT TABLE APPOINTMENTS.

sets of pretty table mats a great help in preserving the purity of the tablecloth, and thus decreasing the weekly wash. Seven mats, one round and three pairs of oblong, of assorted sizes, go to make a set. The size of the mats must depend upon that of the dishes. Heavy, white linen duck, worked with a pointed border of buttonhole edging, done in coarse linen floss, with a vine of herring-bone following the outline of the border, makes the most durable and expensive mats. They are also pretty with straight edges, hemstitched or finished with a vine in feather stitching. These are much more dainty and far less work than mats done in crochet or corset lacing.—American Agriculturist.

A Cheap Bath Mat.

Have you tried taking a sponge bath in your bedroom? And have you noticed how impossible it is to avoid "slopping" carpets and rugs? Perhaps you have wished for the rubber bath mats, so useful in preventing all the trouble, but often too expensive for the average purse. If so, try this substitute.

Get a yard and a half of wide table oil-cloth—the sixty inch is best. Also get enough rather large-sized rope to go around the square. Fold the edge of the cloth over the rope, and sew it firmly all around. You will then have a waterproof mat with a raised edge that will catch all drippings. The mat may be cut round if one prefers it so.

When not in use it may be folded up, and occupies but a small space. It is not too large to be placed in the trunk when traveling, and with its use one need not miss much the often absent bathtub.

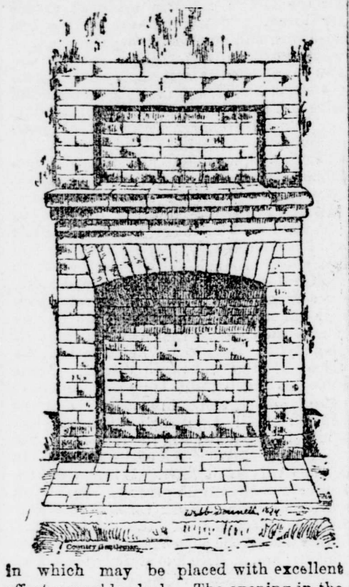
ARTISTIC BRICK WORK.

WEBB DONNELL GIVES SOME LUCID IDEAS OF CONSTRUCTION.

An Erroneous General Idea Combatted and a New and Modern One Substituted—How to Construct a Handsome Mantel—The Material.

Those who are about to build or remodel their homes, and who have in mind the construction of fireplaces, may get a hint from the accompanying illustration. The work shown has just been built in a new house, and the effect is much more artistic and beautiful than can be indicated by a simple pen and ink sketch.

There seems to be a general idea that the brick-work about a fireplace must end a short distance above the opening; but in that case the best effect of the brick-work is lost. In the case mentioned, it is carried up to a height of over six feet, forming a mantel and a handsome panel above,



in which may be placed with excellent effect a marble clock. The opening in the fireplace is three feet wide and three feet high, and has the number of courses of bricks above the opening that is shown in the cut. The panel is three inches deep, and the upper course of brick in the mantel projects three inches, giving a mantel of six inches; but the design is to have a slab of red granite fitted above the projecting bricks which will project an inch over the upper course.

The bricks are dark red pressed, laid in red mortar, made by mixing dry Venetian Red paint with common mortar into which a little had stirred would best be added. It will take 400 pressed bricks to construct such a chimney and mantel, the backing of course being done with common brick, and about twenty-five pounds of Venetian Red paint to color the mortar. The brick work should project a little way into the room, to give the best effect. In the back of the panel may be set a mirror of plate glass which will very beautifull reflect the color of the brick-work. Old-fashioned brass andirons with shovel and tongs will go admirably with such fireplace —Webb Donnell, in Country Gentleman.

THE FARM BOYS.

What Their Mothers May Do to Keep Them at Home.

Close observers have for a long time deplored the fact that so many of the farms of our country are passing into the hands of foreigners. The boys born and bred on the farm, instead of stepping into their fathers' places, leave the old homestead as soon as they become able to earn their own livings. Sometimes they drift out to the less thickly populated towns, but too often they crowd into the large cities and spend their lives as petty clerks or under-paid, because unskilled, artisans.

One factor in the well-being of the family is too often ignored by the housewife, and that is the quality of food given to her children. She says that it is almost impossible to get fresh meat so far from town, and that it is cheaper and easier to use the contents of her "salt barrels," which are always at hand. I believe that this is false economy. Unless the body is properly nourished the mental and moral well-being of the child suffers. Crimes flourish on poor eating. This very monotony of diet is one of the things that unconsciously disgusts young people with farm life. With little additional expense the housewife can make her table attractive by an intelligent use of the materials at her command. Granted that it is impossible for her to get fresh meat, which is not always the case, provided that she makes the getting a matter of consequence, there are many things nutritious and palatable at her hand if she will only learn new ways in which to cook and serve them. Eggs can be prepared in many ways, and are excellent bone makers. Vegetables, especially fresh salads, are blood purifiers, and these the farmer's wife can have in a perfection for which her sisters in the city sigh in vain. In milk and cream there are infinite possibilities, and some of the best soups are made of peas, potatoes, beans and celery. Codfish, sturgeon and smoked halibut, with cream, are dainties on the hotel menu, and can be easily prepared. Even that most indigestible of farmhouse goodies—smoked beef—can be made appetizing by cooking with nicely seasoned milk. Cereals of all kinds form a pleasant variety, especially with cream. Poultry of all kinds should be at the mother's command, and the children themselves can learn to care for the fowls. The vegetable garden, also, can be placed in charge of the boys.

The father must help in this good work. Instead of sending all the good edibles away from the farm, and keeping what will not sell for the family use, it will be well for him to give as much intelligent care to the housing and feeding of his boys and girls as he gives to the stabling and feeding of his stock. He tells you that he must look after the cattle if he wants them to amount to anything, and forgets that his children demand the same care if he would have them fulfill the same conditions.

Science Progress.

AMONG THE SCIENTISTS.

The Very Latest News of Their Doings and Discoveries.

Bolata, the product of a tree in Sumatra, threatens to become a rival of India rubber and gutta-percha.

The Danish Government has undertaken, during the years 1895 and 1896, a deep-sea exploration in the Greenland and Icelandic waters. The expedition will be accompanied by a botanist.

Dr. V. Schiffner has sent to the Botanical Institute of the German University of Prag a very large collection of dried plants and spirit-material from Western Java. He is intending also to visit Eastern Java and Sumatra.

The phylloxera, or the vine pest, is making such ravages in the sherry wine districts of Spain, according to United States Consul Adams, at Cadiz, that the Government has appropriated $100,000 for the extermination of the disease.

A special mouthpiece for public telephones is being introduced in Germany with the object of avoiding the spread of the diseases carried by the condensed moisture of the breath. A pad or a large number of discs of paper, with a hole in the middle, is inserted in the mouthpiece and the upper disc of paper is torn off after every conversation.

The question as to which is "the most fashionable language" has apparently been definitely settled by Professor Vanberry, who recently lectured on the subject of "Fashionable Languages" before the members of the Buda-Pesth English Club. "English," he says, "may now be called the most fashionable language in the world."

Certain species of ants make slaves of others. If a colony of slave-making ants is changing the nest, a matter which is left to the discretion of the slaves the latter carry their mistresses to their new home. One kind of slave-making ants has become so dependent on slaves that even if provided with food they will die of hunger unless there are slaves to put it in their mouths.

In Cleveland county, North Carolina, monazite mining is becoming a paying industry of the State. Recently a Mr. Gettys, representing the Wisenbach Incandescent Light Company, of Gloucester, N.J., purchased 10,500 pounds, paying six cents per pound. The mineral is recovered from the surface in the beds of streams and washes by the farmers or placer miners in much the same manner as gold, and has associated with it in certain localities some gold.

The art of making rubies, according to a royal institution lecture by Professor Judd, is now extensively practiced. The ruby is simply crystallized alumina or oxide of aluminum. The artificial rubies known as the Geneva rubies are as hard as the natural ones from Burmah, are identical with them in chemical composition and molecular structure, and are only slightly inferior in color and lustre. They are largely used as watch jewels, and doubtless many of them pass as natural stones for other purposes.

At Wingen, in New South Wales, 204 miles from Sydney, is a burning mountain, one of the most remarkable sights to be seen in Australia. It is 1820 feet in height, and is supposed to be a large coal seam which has in some unaccountable way become ignited, and has been burning for many years, certainly long before the advent of the white man in this portion of the colony. The course of the fire can be traced a considerable distance by the numerous depressions of chasms occasioned by the falling in of the ground from beneath which the coal has been consumed.

The process of producing artificial silk, invented by Dr. Lehner, was shown to a party of scientists, at Bradford, England, recently. Waste cotton, wool, jute, or other suitable material is reduced to an emulsion by means of a mixture of nitric and sulphuric acids, when it is formed into threads by forcing it through glass tubes of small bore, and is passed over a series of rollers and wound in the ordinary way on bobbins. Before the artificial silk is used in manufactures, or is sold, it is denitrated to destroy the explosive properties, and is also rendered uninflammable, which will render it suitable for many purposes, especially as it is said to resemble real silk very closely.

M. Charles Margot, of the physica laboratory of the University of Geneva, says "L'Industrie," has just made a curious discovery. He has found that by rubbing on glass with an aluminum point we obtain clear metallic lines, which cannot be removed by washing, no matter how often repeated. This property which aluminum possesses of adhering closely to glass, or in general to any substance having silica as its base, is most plainly shown when the surface is dampened or covered with a very light coat of moisture, as, for instance, when a man breathes upon the surface of the glass. An indispensable condition is that the glass and aluminum point shall be clean.

The Nile Valley is now receiving a good deal of attention from geologists. At a recent meeting of the London Geological Society, Captain H. G. Lyons, of the Royal Engineers, read a paper in which he maintained that it was carved out by the river in the Miocene period. The course of the river above Cairo seems to have been determined by a great fault, which follows the valley for many miles upward. Captain Lyon regards all the sandstone of the Nubian region as an estuarine deposit formed on an area afterward gradually invaded by the Cretaceous Sea. A series of folds runs through this bed of sandstone, and along them occur many springs of the oases, the water-bearing beds being brought by them nearer to the surface

ABSOLUTE ACCURACY.

AN ENGLISH ASTRONOMER'S DEVICE BY WHICH HE WOULD SECURE IT.

An Astronomical Clock With Photography as Its Basis—The Conditions Upon Which the Perfect Clock May be Attained—Secondary Corrections of Error.

Photography is the basis of the new astronomy: but if the photographic plate is a more accurate observer than the eye, it makes a demand peculiar to itself, for increased delicacy and accuracy of instrument—that was the text of the first part of Sir Howard Grubb's lecture last night at the Royal Institution. To take the simplest of his instances. Suppose the eye is observing a star with a view to taking its measurements, and the star moves off the cross lines of the telescope—why, then, of course there is nothing simpler than to shift the telescope and bring the star back into the field again. But suppose a photographic plate is at the spy-hole, then it must always receive exactly the same impression of the star. The telescope must move by clock-work with the star so that the star always appears in exactly the same position on the plate. In the photographic method the record of the observation is not that of any one moment—it is the aggregate of all the impressions made every second and every part of a second during the exposure. The photographic plate, unlike the eye, takes note of and records every position of the star image, and not the one selected position, as the eye does; hence it is easy to see the great necessity of having the utmost possible perfection in the clock-driving arrangements. In other words, if the star "moves" and the plate does not, the impression left on the plate will be a streak and not a defined image.

The Perfect Clock.

The very first condition, therefore, for accuracy in the instruments of the future is the perfect clock—it is the necessary, though not the sufficient, condition. An astronomical driving clock must have a continuous wheel motion; it must have a stability far beyond that necessary for ordinary work; and the slow motions must be extremely perfect. Sir Howard Grubb had brought a perfect clock with him. It was a massive, complicated arrangement, looking less like a clock than a calculating machine; and roughly speaking it combined the principle of a pendulum clock with that of the rotating-wheel clock. The wheel clock, a good frictional governor, will go uniformly from second to second, "but," said Sir Howard, "no uniform motion clock that I ever met with can be depended on for long periods. This one can be depended upon to about one second in 600" which is to say that it is a perfect clock for ten minutes. But one of the star plates shown last night had suffered an exposure of twelve hours; and for this another agency is called in operation. This is an independent pendulum. A pendulum properly hung is absolutely reliable; it changes its period never. So what is done is to make the pendulum correct the movement of the rotating wheel once a second. There are electric currents made and broken by the pendulum at every swing, and there are three electric contacts with the axis of the driving clock. They are so arranged—it is impossible to say more—that if the wheel is revolving at the proper speed the current travels through one of the other contacts, and so acts upon co-axial wheels as to retard or accelerate the speed of the driving wheel. This correction is made once a second.—London Graphic.

Paragrapher's Points.

"How are you getting on with your new servant girl?" asked the caller. "Our new servant girl!" replied the hostess with some indignation in her voice; "why, she has been with us for four days!"—Washington Star.

"Why," she said, as she watched the tumbling waves come in, "do they call them breakers?" "I cannot tell," he replied in solemn tones, "unless it's because it costs me $7.50 a day to get near them.—Washington Star.