It is the primary duty of every woman to wear in her face the lilies and roses of health. It is one of woman's natural missions to please, and one of the first attributes of a pleasing woman is a complexion that shows the bloom of health.

No matter how beautiful a woman may be at the outset, if she suffers from weakness and disease of that delicate and important organism that is the threshold of human life, she will soon show traces of suffering in her face, and very shortly become haggard and homely. She will lose her animation of manner, the sparkle will fade from her eyes and the roses from her cheeks, her form will lose its roundness and her step its sprightliness. Dr. Pierce's Favorite Prescription imparts strength, health, vigor and virility to the feminine organism. It allays inflammation, heals ulceration and tones the nerves. It makes weak women strong in a womanly way and able to bear the burdens of maternity. It banishes the suffering of the period of gestation, and makes baby's advent easy and almost painless. It restores the lost complexion and imparts strength, vitality and health to the entire system.

"I am very thankful for what Dr. Pierce's Favorite Prescription has done for me," writes Mrs. Etta E. Smith, of Grenola, Elk Co., Kans. "About a month before I was confined I had such pains that I could stand up only a little while at a time. I could not rest at night or at any other time. I could scarcely eat anything. I began taking Dr. Pierce's Favorite Prescription and after the second dose I felt better. From then until I was confined I carried all the water that was used up a long hill and worked in the garden every day, besides my other work and did not feel at all bad. When the baby was born I had a very easy time. The women said I had an easier time than any one they ever saw for the first time. The baby is very healthy. I got up when she was five days old. After two days I began my own work and felt stout and healthy."

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TRUMPS AND PIE.

The Way the Rev. Mr. Gately Played a Hand at Whist.

One evening, the evening after Christmas, we were seated at the whist table in our room. Henry and I had had our Christmas dinner with his people, and Mr. Gately had had his at the rector's house. Mr. Gately was assistant at the parish church. The major, poor man, had had no other resource than to sit at Mrs. Buckingham's table.

"What kind of dinner did the duchess give you on Christmas?" asked Henry of the major, who was dealing with quiet precision.

"Colossal," replied the major; "colossal, sir, and familiar."

"Do you mean," said I, "she gave you the same old things, only more of them?"

"Precisely, madam. It is your lead and hearts are trumps." The major had turned the queen. "We had five kinds of pie," he added.

I led some small card of a plain suit. Mr. Gately took the trick, playing a king second hand, and led the king of hearts. I saw the major looked puzzled and frowned.

"Five kinds of pie!" Mr. Gately exclaimed mildly as the hand went round. "Dear me! What ill judged benevolence!" Then, his king having taken, he led the ace and smiled.

"What infernal carelessness!" burst from the major. His queen had fallen upon his partner's ace.

"Oh, hardly that! Surely the intent was manifest—not that I defend the practice, but one could hardly—er"—Mr Gately leaned forward as he spoke, still smiling, his cards clasped against his breast and his head slightly to one side.

"Confound it, man, I turned the queen when I dealt!" said the major.

"The queen? Oh, yes, to be sure! I fear I am very stupid." Mr. Gately was the acme of devout contrition.—"A Guilty Conscience," by William Maynadier Browne, in Scribner's.

PURE TOBACCO.

The London Lancet Says It Is Not Injurious to Smokers.

Referring to the agitation started in France by a society which acts on the principle that "tobacco is always useless, often harmful and sometimes homicidal," The Lancet says: "We agree in so far that we allow tobacco to be sometimes very harmful. It is, of course, a poison, but so is tea, as also coffee—two vegetable products which are consumed by nearly every inhabitant of either England or France. All three can be and very often are abused, but this does not do away with their reasonable use. In these days of rush and hurry tobacco has often a most soothing and restful effect. The tobacco sold in France is, to put it mildly, not good, and although in England it is possible to buy fairly good tobacco it is next door to impossible to get it pure.

"That is to say, it is nearly always scented or treated in some way so as to give it an artificial flavor. Cigars are beyond the purse of any but a rich man, and as for cigarettes the filth sold as such is beyond description. A pure tobacco society would be an admirable institution, and, as for the traders saying 'customers like scented tobacco,' the customer seldom gets the chance of smoking anything else. The truth is that, as in the case of highly scented tea or soap, it is cheaper to 'fake' inferior qualities of stuff than to supply the real thing. To be unsophisticated an article must be of good quality, but the craze for cheapness is ruining everything, and when people buy cigarettes at 36 cents a hundred it is not to be wondered at that they get—well, an inferior article."

In view of these dicta it is interesting to note that cigarettes are turned out in large quantities by firms of repute at a retail price nearly a third less than the price mentioned by The Lancet.—London Times.

BLOWN OUT TO SEA.

Helpless Birds That Are Driven to Death by Fierce Gales.

Birds driven before the wind are tossed about relentlessly, and they rarely recover their balance after once being caught by the gale. Shore birds are either dashed upon the waves and made to swim for their lives or they are hurled violently against trees or other objects and killed. Shore birds, when facing a gale, will take every advantage of trees, houses and hills as defenses against the wind. They will close their wings and sink so close to the ground as to get the protecting shelter of a hedge fence, and then swoop up again with renewed headway. They frequently advance before the gale by a series of side evolutions, flying at right angles to the wind until they have attained considerable velocity, and then wheeling about straight against the wind and making some headway before it overcomes them. This operation is repeated continually until the desired place is reached.

During our fall and early winter gales partridges and quail are quite frequently blown out to sea by a strong hurricane, where some of them have been picked up by fishermen. In nearly all such instances they are caught by the gale when high in the air, and before they can recover themselves they are hurried out beyond the shore and dropped into the water. With their plumage soaked with the spray they instantly become helpless and cannot reach the shore in the face of the wind. On our inland lakes and rivers this is a more common sight than along the ocean shore.

When once blown out to sea, the shore birds have little chance of escape. Unable to battle against the heavy wind, they yield themselves to their fate and drift about until the storm subsides. By that time they are likely to be so far from shore that they cannot reach it again, and they either fly or swim until they starve to death or die of exhaustion. Their dead bodies, along with those of the hapless gulls, terns and herons, are finally drifted upon some shore, where the waves leave them high and dry. After every heavy storm hundreds of such luckless victims can be found on the beaches of our Atlantic coast.—Our Animal Friends.

Machinery and Modern Farming.

The smallest implement upon a big wheat farm is a plow. And from the plow to the elevator—from the first operation in wheat farming to the last—one is forced to realize how the spirit of the age has made itself felt here and has reduced the amount of human labor to the minimum. The man who plows uses his muscle only incidentally in guiding the machine. The man who operates the harrow has half a dozen levers to lighten his labor. The "sower who goeth forth to sow," walks leisurely behind a drill and works brakes. The reaper needs a quick brain and a quick hand, but not necessarily a strong arm nor a powerful back. He works sitting down.

The thrashers are merely assistants to a machine, and the men who heave the wheat into the bins only press buttons. The most desirable farmhand is not the fellow who can pound the "mauling machine" most lustily at the county fair. He is the man with the cunning brain who can get the most work out of a machine without breaking it. The farm laborer in the west today, where machinery is employed, finds himself advanced to the ranks of skilled labor and enjoys a position not widely different from that of the millhand in the east. Each is a tender of a machine.—William Allen White in Scribner's.

Bucklen's Arnica Salve.

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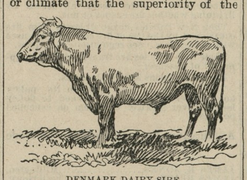
DAIRY AND CREAMERY.

DANISH DAIRY CATTLE.

Breed of Cows From Which the Famous Butter Is Made.

Americans are naturally interested to discover in what the superiority of the high priced butter of Denmark consists. It must be in large part owing to the painstaking care which is given to dairy operations and butter making. Certainly the Danish cows are not superior to our best butter breeds. The climate is cold and inhospitable and has developed a breed of cattle suited to it. It is in the Danes themselves and not in cattle or climate that the superiority of the

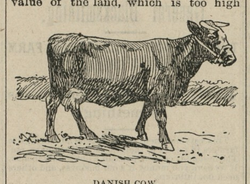


DENMARK DAIRY SIRE.

butter and cheese made there may be looked for. They know how and they take pains and they struggle mightily to keep at the head of the procession in the butter market.

The dairy cows belong to one breed and are of uniform type. The cow is described as just a "little red cow," that is all. The Danish eye looks to a large return of milk and butter and squints sideways at a profit in beef besides. The typical cow of Denmark is somewhat larger than a Jersey, is red all over, with a good sized udder, but with teats not so regular and well placed as those of an Ayrshire or any of our popular dairy breeds.

One of a Danish dairyman's signs of a good cow is that she is wide between the ribs. She is expected to give 40 pounds of milk a day, which is a high general average. The cows do not run on pasture so much as they do in America, partly because of the severity of the climate, partly on account of the value of the land, which is too high



DANISH COW.

priced to admit of grazing. Soiling crops are raised in large quantity, cut green and carried to the cows in their inclosures. They run dry only three weeks in the year.

One peculiarity of the Danish dairy cattle is that the bulls are different in color from the cows. While the cows are plain red, the bulls are a darker red, approaching black on the quarters, with a fawn shade on the shoulders.

Fine Potted Cheese.

There is a large trade done in potted cheese through the fine grocery stores. Cheese put up in pound jars sells for 25 to 50 cents a pound. It is well made cheese, of course, but it is cured slowly in the jars, developing a buttery flavor as well as a mild aromatic flavor of cheese. The cheese thus sold is made of two milkings and the cream of one, mixed with the night's and morning's milk of well fed cows high in butter yield. A 4 per cent of fat cow's milk is as rich as is required, for more fat could hardly be kept in the cheese made in this way. The curd is made at not more than 80 degrees and in half an hour. More rennet than this will make the cheese too hard and not of the right flavor. The cheese is not pressed, but the curd is drained and put in the mold with no other pressure than its own weight. To preserve the richness of fat the cheese is turned daily for a week and after that twice or three times a week. This cheese should be cured in cold storage at a temperature of not over 45 or 50 degrees for two months. It is then ready for sale, and if sold right will bring 20 cents a pound—at least a large quantity of such cheese is sold at this price, made small or from six to ten pounds each. The cheese is rubbed daily at first to keep the rind from cracking, with cream twice a week; after a month, once a week. The size is handy for domestic use and is greatly preferred to cut cheese.—H. S. in Country Gentleman.

Foreign Butter.

At our dairy convention the different kinds of foreign butter shown and the price paid for each are as follows: Unsalted Normandy rolls, 28½ cents; French salted butter, 23½; Royal Danish, 24¾; Finnish, 28½; Irish creamery, 28½; Dutch creamery, 23½, all being about four weeks old at the time of the convention.

Much surprise was expressed at the packages in which this butter was found, as so much has been said in criticism of the American packages as not good enough for the foreign market. There were firkins that suggested old fish casks, there were boxes of different shapes and there was one willow wicker basket. The butter belonged to the mild flavored classes and suggested pasteurized cream butter, except that an unpleasant after taste was perceptible, which may perhaps be credited to deterioration on account of the effects of time and ocean transportation. The butter buyers and butter makers were pleased to examine these different grades at one time and were every one fully convinced that we can make butter "just as good," with no difficulty whatever.—Creamery Journal.

Dairy and Creamery.

The most valuable cows are apt to be those that have been raised and kept on their home place.

Dairy cows should have grain feed nine or ten months in the year.

The Danes generally use commercial starters to ripen cream.

No cow is worth her keep unless she makes 150 pounds of butter a year at the least.

The patrons of creameries in Dickinson county, Kan., are agitating for the appointment of a county milk tester. There has been so wide a difference in the amounts paid them for the butter fat in their milk that they want to have the testing put into the hands of one man who will travel the county over and do the work at the various creameries. This is an excellent idea, if the salary of the official tester can be satisfactorily arranged for. It would hardly be fair to tax the whole county for that. The patrons of all the creameries might club together and each contribute a given sum to pay the tester. Then they could be sure that the difference in butter fat shown to exist between the cows of one herd and its next neighbor represented actual difference in the cows themselves.

Though Rome is called the Eternal City, the name by right belongs to the city of Damascus, in Syria, which is the oldest city in the world. As long as man has written records the city of Damascus has been known.

Free of Charge to Sufferers.

Cut this out and take it to your druggist and get a sample bottle free of Dr. King's New Discovery, for Consumption, Coughs and Colds. They do not ask you to buy before trying. This will show you the great merits of this truly wonderful remedy, and show you what can be accomplished by the regular size bottle. This is no experiment, and would be disastrous to the proprietors, did they not know it would invariably cure. Many of the best physicians are now using it in their practice with great results, and relying on it in most severe cases. It is guaranteed. Trial bottles free at M. A. Toulson's Drug Store. Regular size 50 cents and $1.00.

CREAM RIPENING.

Various Tests Used In Determining Acidity and Other Conditions.

Butter makers know that cream from pure, sweet milk is not nearly so ripe after standing 20 hours at a temperature of 56 degrees F. as cream from slightly sour milk will be if it is kept at the same temperature for the same length of time. Creameries have to deal with milk of many varieties between these two extremes, consequently they should test the ripeness of each lot of cream and govern the ripening accordingly in order to secure a uniformity in the ripeness of each lot of cream when it is churned.

I have received many requests to explain the use of alkaline tablets for testing the acidity of either milk or cream and show how they can be used to aid the butter maker in obtaining uniformity in the ripeness of cream. Each one of the tablets contains a standard amount of alkali, and by dissolving a definite number of them in a certain amount of water the solution thus obtained will be of a standard strength. When this colored liquid is poured into a certain amount of cream in a white cup, the cream remains uncolored until all its acid is neutralized. As soon as the acidity of the cream is completely neutralized by the tablet solution the cream in the cup becomes pink colored, and the operator notes how much tablet solution is required to produce this pink color in the cream. The process is something like measuring the sourness of lemonade by finding out how many lumps of sugar of a certain size it is necessary to add to the lemon juice in order to make it sweet. The sourer the lemonade the more sugar is required to sweeten it, and so the ripe cream takes more tablet solution to produce the pink color than a sweet cream. The amount of acidity in the cream is indicated by the amount of tablet solution used in each test.

The standard tablet solution is easily made of a convenient strength by dissolving five tablets in 50 centimeters of water in a graduated cylinder. A 20 centimeter pipette is used for measuring the cream, and the per cent of acidity in the cream is found by multiplying by two the number of centimeters of tablet solution required to produce the pink color in the 20 centimeters of cream. Each centimeter of tablet solution is approximately equal to two-hundredths of 1 per cent of acidity, so that 10 centimeters tablet solution represents about .2 per cent acid, 20 centimeters .4 per cent, 25 centimeters .5 per cent acid, and so on.

Cream that is sweet to the taste and smell may contain from .15 to .30 per cent acidity. This is quite a wide range in the acidity which cannot be measured by taste or smell, but the sweet cream which contains .3 per cent acid will ripen much faster in a given time than one having only .15 per cent acidity, if both be kept at the same temperature. This shows the advantage of testing the acidity of each lot of cream when it is first put into the cream vat. The cream with .3 per cent acid will ripen so much faster than one with only .15 per cent acid that they must be kept at different temperatures if it is desired to have the same amount of acid developed at churning time, which is usually about the same number of hours from the time the cream is put into the ripening vat.

The great majority of butter makers ripen cream about 20 hours and then churn it. Very few practice holding the cream 40 hours before it is churned. During its ripening an acid test should occasionally be made of the thoroughly mixed cream. This will show whether the ripening should be checked by cooling the cream or hastened by warming it. Since the butter maker can easily check or hasten the cream ripening by either cooling or warming the cream he can use a starter or ripen the cream without one for either 20 or 40 hours if he will test the acidity every few hours and find how fast the ripening is progressing.

If cream is allowed to ripen much beyond .6 per cent of acidity, the butter will often have a sour flavor from over-ripe cream. When cream has reached this point of .6 per cent acid, it should be cooled at once and kept as cold as possible—50 degrees F. or lower—until it is churned. Very little acidity will develop in cream which is cooled to 50 degrees F., but it will ripen very fast at 70 degrees F.

The efforts of the butter maker should be directed toward ripening the cream up to about .6 per cent acid and no further, and this amount of acidity should be attained a few hours before churning time in order that the cream may be cooled during these few hours and reduced to a low churning temperature. If the cream has not been sufficiently ripened, there will be a lack of flavor in the butter, and if it is over-ripened the butter will have a sour flavor. The acid test is an aid to uniform butter flavor by showing when the cream has developed a certain amount of acidity.—Professor E. H. Farrington of the Wisconsin Dairy School in Rural New Yorker.

Devonshire Cream.

This is simply a thick, clotted cream which has incorporated in it more or less of the albumen and casein of the milk. The milk is strained into pans 7 to 8 inches deep and allowed to stand 8 to 12 hours, when they are carefully removed and their contents heated to 170 to 180 degrees. To accomplish this without burning the pans are usually set in water, but we judge the modern asbestus mat, for sale at any hardware store, would serve the purpose full better. This heating coagulates the albumen and "crinkles" the surface of the cream. The pans are then removed to the milkroom and allowed to stand 12 to 24 hours, according to the condition of the weather, when the cream may be removed. It is a thick, compact mass and may be cut into squares of suitable size and taken off with an old fashioned skimmer.

How to Toughen Paper.

A plan for rendering paper as tough as wood or leather, it is said, has been recently introduced on the continent. It consists in mixing chloride of zinc with the pulp in the course of manufacture. It has been found that the greater the degree of concentration of the zinc solution the greater will be the toughness of the paper.

Sad Misunderstanding.

"It was all I could do to keep from laying violent hands on him," said the keeper of the high class cafe as the pale young man departed. "The idea of his calling this place a beanery!"

"He meant to pay you a compliment," said the listener. "Are you not aware that he is a Bostonian?"—Cincinnati Enquirer.

A Cure For Lame Back.

"My daughter when recovering from an attack of fever, was a great sufferer from pain in the back and hips," writes Louden Grover, of Sardis, Ky. "After using quite anumber of remedies without any benefit she tried one bottle of Chamberlain's Pain Balm, and it has given entire relief." Chamberlain's Pain Balm is also a certain cure for rheumatism. Sold by M. A. Toulson, druggist.

Some Foolish People

Allow a cough to run until it gets beyond the reach of medicine. They often say, "Oh, it will wear away," but in most cases it will wear them away. Could they be induced to try the successful medicine called Kemp's Balsam, which is sold on a positive guarantee to cure, they would immediately see the excellent effect after taking the first dose. Price 25c. and 50c. *Trial size free.* At all druggists.

CASTORIA

For Infants and Children.

The fac-simile signature of Chas. H. Fletcher is on every wrapper.

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NEW EVENING GOWNS.

TRAINS, DIMINUTIVE SLEEVES AND ROUND WAISTS PREVAIL.

Embroideries Flourish In Profusion and Sashes Are a Conspicuous Element—Net Gowns Trimmed With Sequins and Gold and Silver Ornamentation Are the Rage.

The one thing that seems positive about evening gowns is the length of the skirt, which must have a train, a short one for the matron's gown, while the young lady's gown is cut long enough to fall two or three inches on the floor at the back. Evening sleeves in the French gowns are very diminutive, being hardly more than a strap on the shoulder. There may be two little frills of chiffon or tulle below this band, but these are not necessary if you follow the French models. The English woman's evening gown is more pretentious as to sleeves, and, although they are made of frills, they are deep enough to cover the arm partially. The New York Sun, which illustrates leading styles in gowns for evening wear, makes it also apparent that the round waist with the blouse or draped front is still the prevailing style, but the slightly pointed bodice is also worn by those who wish to look slender. The blouse with the front cut in two parts rounding down from the low cut neck at either side, near the sleeve, to the belt, where the edges meet, is one of the prettiest for evening dress. Each side is trimmed with embroidery or applique lace, and the V shaped space between is filled in with full chiffon or tulle. Champagne color is a favorite tint for evening gowns.

GOWN WITH FASHIONABLE TRAIN.

Embroideries flourish in profusion on evening gowns. Fur bands, too, are a very fashionable trimming, especially in sable, with two or three tails arranged in the puff of one tiny sleeve. A bunch of violets or a bow of ribbon may decorate the other. An upstanding bow of velvet in some contrasting color on one sleeve and a bunch of roses on the other is not an unusual mode of decoration—in fact, it is quite the thing to have the sleeves different. Frillings of lace chiffon or net shaped to fit the round neck and edged with a tiny band of sable are one of the novel features of trimming.

The sash is becoming a conspicuous element of evening dress. It may be made of lace, chiffon, soft silk or ribbon.

Net gowns are decidedly the rage for evening wear, and embroideries of silver and steel on net and lisse seem to be the fancy of the moment. The black net gowns are in great variety, elaborately trimmed with colored and jet sequins and made over colors as well as black linings.

A white glace silk forms a gown made with a fashionable train and trimmed with bands of ivory satin, edged with ruches of tulle, and ruffles of tulle trim the taffeta underskirt. The bodice is of rose miroir velvet, draped with lace, and the underbodice is of ivory satin, with a rosette of the same, edged with black velvet, at one side. One sleeve is composed of lace frills, while the other is simply a stiffened bow of white satin. White net over white silk, trimmed with a lattice pattern in dark red velvet, forms a very youthful dress, and still another youthful model is carried out in pink silk, with a deep accordion plaited flounce of pink mousseline de soie. Plaited mousseline forms the basque frill, the sleeves

GOWN FOR EVENING WEAR.

and trimming on the bodice and a belt of gold galoon studded with coral completes the costume. A gown of yellow satin is trimmed with a lace flounce arranged in points and headed with a ruche of white chiffon, which also forms the soft vest and sleeves. Applique lace trims the bodice.

Homemade Salt Bath.

Put a couple of handfuls of common salt in a small bag and shake it about in a bathtubful of tepid water. It will dissolve at once. You will have prepared a bath which will equal any "seaside hot bath pavilion" in good effects, and it will cost you much less.

Things Told by Others.

Hot instead of cold milk added while potatoes are being mashed keeps them warm for the table and insures the quantity left over from souring.

While maple sugar is new it will be found that grated it serves as a most delicious hard sauce for hot puddings.

A tablespoonful of vinegar added to the water in which fish is boiled will make the flesh firmer and improve its flavor.

The yolk of an egg well beaten is a very good substitute for cream in coffee and will answer for three cups.

New irons, such as sad irons, frying pans or waffle irons, should be heated slowly, or they will be likely to crack.

For tired feet put a handful of common salt into four quarts of hot water. Place the feet in the water while it is hot as can be borne. Then rub the feet dry with a rough towel.

A piece of narrow webbing, such as is used for holding furniture springs in place, sewed upon the under edge of rugs, will prevent the corners from curling.

At Work Again.

A few applications of Salvation Oil will readily cure sprains and bruises, and heal cuts, burns and scalds. It is undoubtedly the best pain-cure on the market, and should be, ready for use, in every home in the land. Mr. Frank Stubenhaver 1337 Elm St., Dubuque, Iowa, states: "I used Salvation Oil on a sprained elbow, which threatened to prevent me from working, and after several thorough rubbings, I awoke the very next morning much relieved and able to go to work. Had I not used Salvation Oil I certainly would have lost a week's work, which would have amounted to many times the cost of a bottle of Oil. Everybody should keep Salvation Oil in the house." It is sold everywhere for only 25 cents.

CABINET BOOKCASES.

CONVENIENCE OF THIS TYPE OF COMBINATION FURNITURE.

Especially Adapted to the Requirements of Small Houses, but Useful Everywhere. Secretary and Bookcase In One—Protection Afforded by Doors and Curtains.

The gentle art of reading and writing have been bracketed together from time immemorial. To serve the train with equal favor the joiner of mediæval days devised crude desks whereon the scribe could write and draw his illuminated

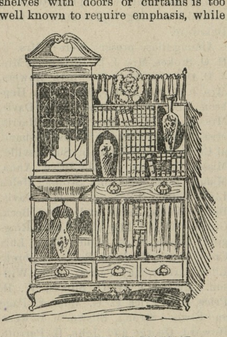
SECRETARY BOOKCASE.

manuscripts and wherein, as well, could be stored his vellum bound tomes and rolls of parchment.

Reading and writing accommodation is jointly provided for at the present time in the secretary bookcase. Then we have a most convenient desk on one side, with drawers below and shelf room above, while on the other side is arranged an inclosed bookcase within easy reach of the writer. This type of combination furniture has much to recommend it. In point of appearance it is manifestly superior to the more ordinary kind of library cabinet work, while the advantage of bringing books and writing materials into one piece of furniture must be at once evident.

In small libraries bookshelves fitted in the recesses on either side of the fireplace form a well worn but effective method of providing plentiful accommodation for a quantity of books. In smaller houses, however, where there is no library, some form of pretty cabinet bookcase is sure to be welcome. The little article, for instance, which is commonly known as the cabinet bookcase is not an inelegant piece of furniture in a drawing room, while its usefulness as a receptacle for books is much appreciated. Thus it is no very venturesome prognostication to declare that cabinet bookcases will in the near future rank with and perhaps outvie the more aristocratic but less useful cabinet for the display of china and other artistic oddments merely. The cabinet bookcase is, as a rule, abundantly "broken up" in design, and ample facility is afforded thereby for the showing of the most beautiful ornaments in the owner's possession.

The door which incloses the china cupboard of this cabinet bookcase is intended to be glazed with leaded glass. A small silk curtain is suggested as a suitable finish to the bookshelf compartment at the side. The need for bookshelves with doors or curtains is too well known to require emphasis, while



CHINA CABINET AND BOOKCASE.

the security such protection as doors gives against interference at the hands of unauthorized persons is a sufficient reason in itself to warrant their employment.

Baby's Bath Blanket.

A pretty blanket, either for the bath or for a carriage afghan, may be made of double Germantown wool in white and blue or white and pink by following these directions from Good Housekeeping:

With a coarse crochet hook make a long chain and work in single crochet, taking up only the back loop of the stitch to give a ridged effect. At the seventh stitch of the chain put in two stitches, and at the fourteenth skip a stitch and so on throughout. This alternate widening and narrowing make a series of vandykes which are very handsome. Three ridges of white and three of the color alternating look well, and no fringe is necessary. This work is easy and pleasant and quickly done.

If the workers prefer knitting to crochet, a similar blanket may be made on ordinary wooden needles by knitting the body of the blanket of white and having two or three narrow rows of the color at top or bottom. In changing from color to white and back again put the thread over the needle and knot two stitches together throughout the row. This does away with a right and wrong side and makes a row of loops which are quite ornamental.

Deviled Clams.

Chop fine 25 clams. Drain them and then cook for 20 minutes in a double boiler. Drain again, saving the liquor. Rub a tablespoonful of butter and 2 tablespoonfuls of flour together. Add the liquor. When boiling, add the yolks of 2 eggs, a dash of cayenne, a teaspoonful of onion juice, a tablespoonful of chopped parsley and the clams. Mix, fill into shells, dust with crumbs and brown in a quick oven.

Fashion Echoes.

Quills are all the rage in millinery.

From Paris comes the cry that white cloths are worn for ceremonious occasions and for theater box parties.

The Roman sash ribbons are in vogue again, with fringe on the ends.

Camel's hair material is in fashion again, and it comes in all the new shades.

Short bridal veils are not half as becoming to bridesmaids as toques or pretty hats.

Malmaison pink, a new English perfume, is now in high favor among smart women.

The desire for rich, velvety effects has extended to the trimming department, and one sees chenille embroideries, chenille fringes and chenille nets in great profusion.

Flannel petticoats are trimmed with flounces of wash silk edged with lace.

There is a craze for very elegant black taffeta house gowns.

Of the foreign born population of the United States the Irish are now only about 20 per cent, whereas in 1850 they were over 40 per cent

What do the Children Drink.

Don't give them tea or coffee. Have you tried the new food drink called GRAIN-O? It is delicious and nourishing and takes the place of coffee. The more Grain-O you give the children the more health you distribute through their systems. Grain-O is made of pure grains, and when properly prepared tastes like the choice grades of coffee but costs about ¼ as much. All grocers sell it. 15c and 20c.

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THE STEAMER GRATITUDE will leave Centreville at 8 A. M. Tuesday, Thursday and Saturday, stopping at the landings on Corsica river, Jackson creek