# The HOME BEAUTIFUL

## Flowers and Shrubbery—Their Care and Cultivation

An Artistic Arrangement.

## TABLE DECORATIONS

By EBEN E. REXFORD.

I fancy some readers saying we cannot all have flowers for the table. Greenhouses are not to be found in every little village. Even if they were, many of us could not afford to purchase from them except on very extra occasions.

True, but why not grow your own plants? Then you will be indeed independent of the florist to a considerable extent.

Most women have plants in the windows, but the majority are not adapted to table use.

The table plant for this purpose, all things considered, is the asparagus plumosus. It has foliage much daintier than that of any fern.

It can easily be made to grow in the bushy compact form which a plant designed for use on the table should have.

This is done by pinching off the ends of the young fronds when they have made a growth of 12 or 18 inches. This causes the lower side branches to spread out broadly and breadth is secured where there would be little if the plant were allowed to train itself.

Such a plant is very attractive in itself with its filmy green foliage, comparable only to lace, or mist, in its delicacy.

But whenever additional brightness is desired a few long-stemmed flowers thrust in among its fronds will furnish it in a most delightful manner. Roses, carnations, narcissus, astilbe, stevia all these and many more can be used with it with most charming effect.

Have three or four plants of it and you will have but little use for the florist. They will be quite as attractive in the window as any other plants that can be grown there, therefore they will serve a double purpose.

Give this asparagus a soil of garden loam made light with sand. Water moderately. Sunshine is not necessary to its successful culture.

Shower several times a week and keep red spiders from injuring it. Be sure to nip off the end of each shoot, as advised above, to make the plant spread out well.

Many plants can be secured of the florists and these can be divided next season. One good sized plant can be made to serve as half a dozen small plants in the spring, each one of which will become quite large enough for the table use by fall.

A combination of ferns can be easily grown for use on the table. The broad leaved pteris, the fine-leaved adiantums go well together.

The grace of these plants is adapted to the table where quality is considered as more important than quantity.

A combination of ferns of different variety with plants having pretty foliage in color is beautiful. In this case peperomia and tradescantia are used to supply the desired effect.

Fern pans filled with small plants of varieties best calculated to give successful results in the living room, can be bought of nearly all the florists. One should not depend upon a single specimen. Have two, three or more to admit of frequent change.

Few plants can be kept on the table day after day without becoming unhealthy. Have several and allow none of them to do decorative duty for longer than a day or two at a time.

At holiday time there will be attractive plants on the market and some of these are admirably adapted to table use.

There is the Jerusalem cherry, a miniature bearing scarlet fruit, and the adiisia, a plant with rich, dark foliage against which its dark, red berries show to most pleasing effect.

Small plants of araucaria are not pretty but are so peculiar in habit that they always attract attention and challenge admiration.

A plant of poinsettia with its scarlet flowering will make the table radiant with its wealth of color.

Pots of Roman hyacinth are charming adjuncts of the breakfast table, as are lilies of the valley or narcissus. These will last for a long time if they are removed to the window as soon as the meal is over.

There are several kinds of begonia that show to excellent advantage on the table by lamplight. One is glory de lorraine.

Its flowers, of which there will be so many that the plant is literally covered, provided it is well grown, are of that peculiar shade of pink which comes out well by artificial light.

Small specimens of the Whitman fern are very satisfactory when used in jardinieres whose colors contrast and harmonize with their rich green. One of cream or a pure white will be found very effective.

No jardiniere of strong color or prominent ornamentation should be used with these plants, because it is the plant you want others to admire, not the vessel containing it.

Effective Plants for the Table.

### Potting Soil.

Lay in a supply of potting soil now, so if need arises for soil when the ground is frozen or covered with snow it can be met. Equal parts of good, garden soil, old, well-rotted manure, leaf mold and sand should be stirred well together, sifted through a coarse sieve and stored under shelter in boxes and barrels.

## Three Days Holiday

By HAROLD CARTER

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At half-past twelve Dunham, just home from the office, looked about his little uptown flat. The flat was empty, and it seemed to inspire in him a good deal of interest.

The living room was empty. The dining room was empty, though his wife had left a substantial cold lunch for him before she went away. His wife's room was empty and stripped of her belongings. In fact, Dora Dunham had gone away for a three-days vacation without her husband.

Dunham sneered, but it was a merry sneer without a trace of vindictiveness about it.

"I guess," he said, "that when Dora goes away and leaves me a bachelor she leaves me the privileges of a bachelor as well."

Dunham looked the sort of young man who might have made any woman happy, yet he seemed in a hurry to get away from his home. He ate his lunch, packed his suitcase, left the apartment and took a ticket for Atlantic Harbor.

At thirty many men have a good deal of the boy left in their systems. Dunham, the fifteen-hundred-a-year clerk, seemed to have shaken off the cares of business and the responsibilities of married life at the same time. Before his wife had departed alone it had been understood that the financial situation made a vacation for both impossible that year. Mentally each had reserved the right to a three-days' outing. They had spoken of this wish about the same time, and had agreed to try the holiday separately.

The train stopped at the station. Dunham walked toward the hotel, carrying his bag. He had no sooner registered than he made his way along the board-walk, and beyond it, to the edge of the summer settlement.

His heart was beating faster than normally. He knew that somebody expected him there. In spite of fact, he had received and sent postal cards. When a man has the memory of several impassioned love affairs, and his wife has gone away for three days—well!

The Girl in Blue Was Waiting for Him.

The girl in blue was waiting for him at the edge of the rocks, just where she had promised to be. As he approached she looked up with a little smile. For a moment both were too embarrassed to speak.

"So you came!" she said, after a pause.

"Yes," he answered, taking his seat upon the pebbly beach at her side. "I came, my dear. What else could you expect?"

"And your wife has gone?" asked the girl gently.

He nodded. "She left this morning."

There was a pause. The girl played idly with her parasol. Then—

"You have been married two years, Will?" she asked.

"Yes. And you about the same length of time. Oh, my dear, if we had known how we cared for each other!"

"Care," said the girl, turning to him. "Will, I will confess that I care for you more than for any man on earth. I would ask nothing dearer than to spend the rest of my days with you?"

"And your husband?"

"Oh, he is absorbed in his affairs. He is a man of millions—what is the love of a wife to him?"

"And my wife," answered Dunham, "is shallow, worldly and emotionless."

"Will! What are you saying?"

"I should not have said that," he admitted penitently. "I would not have said it to anybody but you. But to think that we have two clear days together! Where are you staying? At the St. Regis?"

"Yes."

"I am there, too. I went there in the hope that you would be there. Did you have any trouble in getting away?"

"Not a particle," replied the girl, with a trace of bitterness in her tone. "I told my husband that I was going away for three days. He said nothing, except to ask me how much I required. That is like him; he measures everything in terms of money."

"Well, money's a pretty good thing to have," said Dunham. "And now, dearest, I have a proposal to make. Since this meeting is to be a reminder of the days before we were married, let us forget that we owe anything to others, and be engaged again, as we used to be."

"But it's so—so horribly sentiment al, Will."

"But isn't that what we came here for?"

"Yes," she agreed. She placed her arms around his neck. "Oh, Will, if only if we had never married—others, I mean!"

The two days passed like a happy dream. They spent the whole time together, at the hotel, on the board-walk, at the places of amusement. They boated together, swam, joined in the crowd of merrymakers. But at the third evening approached the shadow of the past seemed to fall across them.

They were silent as they sat together by the sea that night.

"Tomorrow it all ends, Will," sighed the girl.

"Yes," he answered. "Tomorrow we go back, I to my wife—"

"And I to my husband. Oh, Will, if we could spend these days together like this every year!"

Another silence. Then—

"Will, did you mean it when you said that your wife is shallow, worldly and emotionless?"

"No," he confessed. "I love her for what she is. I want to devote my life to her, to try to make her happy. But you—is your husband really a man absorbed in his business interests? Doesn't he care for you? How could he help caring?"

"He cares," the girl admitted. "I was speaking falsely, dear. He loves me. And so, we have our duties toward these two."

"Yes," he agreed.

The last few minutes were gone. They rose and sauntered back toward the hotel. In the shadows of the entrance, where nobody was, they exchanged a swift and furtive embrace.

"I shall not see you before you go?" she asked.

"No, dear. I think that would be best. We must take up our lives again with these memories to sweeten them, and without the pain of a new parting."

"You are right, Will," she answered. "Good-night, dear," she whispered softly.

The next morning Will Dunham started for home. He left his suitcase at the office and did not go to his flat until the evening. When he entered there was a smile on his face as if the memory of the past three days had been forgotten.

At his ring the door opened and a charming young woman fell into his arms. He caught her and covered her face with kisses.

"Dora!"

"Will, dearest!"

"Wasn't it great at Atlantic Harbor!"

"Will, you were perfectly dear. We must go there every year."

"We must, indeed. It was just like the days of our engagement. Don't tell me that married people can't be happy on a three-days' vacation—if they go about it in the right spirit!"

### Early Note on the Beaver.

John Clarke was chief factor of the Hudson's Bay company for many years until his death in 1852. His daughter in 1906 published a brief series of pages from his notebooks. David Coutle, one of Mr. Clarke's staff, thus reported to him regarding beavers:

"I started with a trap for Beaver Pond, about three miles from Fort William (at the head of Lake Superior). It was early winter with only six inches of snow upon the ground. When I got within a hundred yards of the pond, the snow began to look as if it had been trodden firmly down, and was covered with a coating of ice. Stumps and small bushes protruded in every direction, and were cut off close to the ground as neatly as if with a knife. Previous to the freezing over of the pond, the beavers cut down very small brush close by, and dragged it to the water's edge, where they fastened it to the bottom of the water, to serve as provisions during the winter. All birch trees, too, on the edge of the pond are cut down so as to fall into the river. They also serve as provisions. The instinct of beavers in choosing and cutting down the trees is wonderful. It is rare to see a tree fall away from the pool instead of into it."

### Degradation of Matter.

If we examine the life history of any substance with sufficient knowledge and sufficient care, says the Engineer, we shall find that nature provides means and forces that little by little are turning that substance into dust. The manipulations of man greatly assist in the process; but nature itself is quite competent to achieve the task. At times we strive to hinder the process—as, for example, when we apply paint to ironwork in order to prevent it from rusting. But we can hinder it only for a time, and even then we merely check the degradation of one substance by degrading another. Thus we have constantly to renew the paint on our ironwork; the former coats disappear wholly or in part, and the material of which they were composed has turned to dust. We may accordingly look forward to a time when all matter will be uniformly distributed as dust throughout space—a condition that, according to the nebular hypothesis, actually did prevail at one time, before the universe, as we know it, was formed.—Youth's Companion.

### Words of Wise Men.

Ignorance has no light, but error follows a false one. The consequence is that error, when she retraces her steps, has farther to go before she can arrive at truth than ignorance.—Colton.

Difficulty is a severe instructor, set over us by the Supreme Guardian and Legislator, who knows us better than we know ourselves, and loves us better, too. He that wrestles with us strengthens our nerves and sharpens our skill. Our antagonist is our helper.—Burke.

True dignity abides with him alone, who, in the silent hour of inward thought, can still respect and still revere himself, in lowliness of heart.—Wordsworth.

## Costumes for Skating Season

Skating, like all other outdoor sports, happily finds its number of devotees increasing from year to year. The interest in the pastime for those who skate and to those who are simply onlookers increases in proportion to the variety and fitness which is evidenced in skating costumes. The skating field makes a background for color which the sport-loving have not failed to appreciate, and the adoption of beautiful colors for skating clothes will make it as fascinating as the dancing floor.

With these things in mind costumers present a number of sport-coats, sweaters, skating costumes, caps, muffers, and "headwraps" to meet the requirements of those fortunate women who take to the ice. Opportunity to look her prettiest knocks at the door of every one of them.

It is the privilege of women to wear all sorts of pretty accessories of dress, and there are all sorts of airy and alluring fabrics that inspire them to make these luxuries of apparel. Laces and ribbons, nets and metallic gauzes, and other transparent materials are translated into neckwear, headwear, and other finery that bespeaks the dainty woman. Interest in these things is more keen than ever when the holidays get near. Anything that promises an easily made and pretty gift is welcome.

The breakfast, or boudoir cap, has more than prettiness to recommend it. It is a cheerful and most becoming bit of finery that any woman may own, and is always an acceptable gift, like a pretty pair of slippers. Besides the boudoir cap there are those for traveling and those that are worn at night, and the most essential cap of all—the dusting cap. This last one is made of washable cotton finished with a ruffle of the material. Traveling caps are made of washable silk or of dark colors not easily soiled. They are usually gathered over elastic cord or fulled on a ribbon run through a casing about the edge of the crown. The ends are drawn through a slash in the casing and tied in a bow. This allows the cap to be flattened out when it is pressed.

The picture shows a group of three breakfast or boudoir caps. Two of them are of lace and one of net and lace combined. A wide net top lace forms the body of the first cap. The embroidered edge is turned back about the face and the straight edge is gathered into a narrow lace insertion. This insertion borders a circular piece at the back, forming the crown. The lace is extended into a tab, which hangs under a bow of soft satin ribbon, at the back.

The second cap is very simply constructed of a band of shadow lace edged with val, and a puffed crown of net with a frill of net across the back at the neck. The lace band is extended into tabs and the net crown is plaited about the edge and sewed into the band. It is trimmed with little bows and flowers of narrow satin ribbon.

The third cap is of lace scalloped on both edges, such as is made for corset covers. The scalloped edge about the face is turned back, and satin ribbon is threaded through the slashes woven in the lace. The fullness at the back is gathered over an elastic cord.

Julia Bottomley

### A Bit of Red.

It peeps out of the pockets of a Scotch plaid frock and lines the cuffs and collar as well. It emphasizes in braid the very military closing of a blue serge frock and matches the shiny belt of red leather and the wrist straps of the same. A red flannel vest and much-wrinkled collar are to be seen in a very stunning blue gaberdine suit. A turban of shirred red velvet lights up an otherwise somber costume. Altogether, for the woman who can stand it, the bit of red is indispensable for the dull colorings which fashion is forcing upon womankind this season.

### Freshening Ribbons.

Ribbons and silks can usually be made to look fresher if they are washed in soapy water, dried and ironed. If they are desired stiff they should be ironed while wet. If they are to be soft they must first be dried, and any wrinkles which refuse to iron out without water can be moistened with a sponge wrung dry.

### Pockets Are Large.

The craze for pockets does not seem likely to die out. In fact, the newest models created by famous Paris dressmakers exploit pockets which are large, unexpected, and numerous.

### Capes Are Again in Fashion.

Two winters ago at the horse show saw the first return of the shoulder cape. It was a lovely pelerine of white ermine, with a dear little round muff, hardly big enough to hold the hands, and was worn by a woman who stood for the last thing in fashionable clothes.

Here and there since there have been tentative models seen, but it is only this autumn that the fashions of pelerine capes that hang anywhere from just below the shoulder to the waist have appeared seriously in fashion. There are now delightful models from the French designers, but, what is more to the point, they have already been taken up by women of fashion.—New York Herald.

### Hang In Damp.

When you have a silk dress that cannot be rolled in a damp cloth or otherwise dampened, and you wish to press it out, try hanging it in a damp place for a few hours and it will absorb enough moisture to press nicely.

## Pretty Luxuries of Dress for Gifts

## MARKET QUOTATIONS

### Live Stock.

DETROIT—Best heavy steers, $7.25@7.60; best handy weight butcher steers, $6.25@7; mixed steers and heifers, $5.50@6; handy light butchers, $5.25@5.75; light butchers, $4.50@5.25; best cows, $5@5.50; butchers' cows, $4.25@4.75; common cows, $4@4.25; canners, $3@3.75; best heavy bulls, $5.25@5.50; bologna bulls, $4@5.25; stock bulls, $4@4.50; feeders, $6@6.75; stockers, $5@5.50; milkers and springers, $40@85.

Veal calves: Receipts, 526; market dull; best, $10@10.50; others, $6@9.

Sheep and lambs: Receipts, 6,218; lambs 25c higher; sheep steady; best lambs, $9; fair lambs, $7.50@8.25; light to common lambs, $6.50@7.25; fair to good sheep, $4.50@5.25; culls and common, $2@4.

Hogs: Receipts, 9,241; pigs, $5.50@5.75; yorkers and mixed, $6.25@6.50; bulk of sales, $6.45.

EAST BUFFALO—Cattle, Receipts 3,125; market 25c higher; choice to prime native steers, $8@8.85; fair to good, $8.25@8.50; plain, $7.25@7.50; best Canadian steers, $8@8.50; fair to good, $7.25@7.75; common and plain, $6@6.75; choice to prime heavy butcher steers, $7.50@8; fair to good, $6.75@7.25; best handy steers, $7.50@7.75; common to good, $6.25@6.75; light thin, $5.25@5.50; yearlings, prime $8@8.75; common to good, $7@7.75; prime heifers, $8.50@8; best handy butchers' heifers, $6.75@7; common to good, $6@6.50; best fat cows, $6.75@6.25; good butcher cows, $5@5.50; medium to good, $4.25@4.75; cutters, $3.75@4.25; best bulls, $6.75@7; good butcher bulls, $6.25@6.50; light bulls, $4@4.50; feeding steers, $5.25@6.50; stockers, $3.50@4.25; yearlings, $3.75@6.10; milkers and springers, $45@100.

Hogs: Receipts, 30,000; market 15@20c higher; heavy, $7@7.10; yorkers, $6.90@7; pigs, $6.25@6.50.

Sheep and lambs: Receipts, 11,000; market active; top lambs, $8.25@8.35; yearlings, $7@7.50; wethers, $6.75@6; ewes, $5@5.50.

Calves: Receipts, 700; market strong; tops, and fair to good, $10@11; grassy calves, $3.75@5.

### Grains, Etc.

DETROIT—Wheat—Cash No. 2 red, $1.11; December opened with a loss of $1.1-2, advanced to $1.13 3-4 and closed at $1.12; May opened at $1.15 1-2, advanced to $1.16 1-4 and closed at $1.16; No. 1 white, $1.08.

Corn—Cash No. 3, 65c; No. 3 yellow, 66 1-2c; No. 4 yellow, 65c.

Oats—Standard, 40c; No. 3 white, 36 1-2c; No. 4 white, 36@36 1-2c; sample, 33@35 1-2c.

Rye—Cash No. 2, 97c; No. 3, 92c.

Beans—Immediate and prompt shipment, $3.50; December, $3.40; January $3.20.

Clover seed—Prime spot and December, $12; March, $11.95; prime alsike, $10.25.

Timothy—Prime spot, $3.65.

Hay—No. 1 timothy, $18@19; standard timothy, $17@18; light mixed, $17@18; No. 2 timothy, $15@16; No. 2 mixed, $14@15; No. 2 mixed, $10@12; No. 1 clover, $16@17; rye straw, $8@8.50; wheat and oat straw, $6.50@7 per ton in carlots, Detroit.

Flour—In one-eighth paper sacks, per 196 lbs, jobbing lots: First patent, $5.50; second patent, $5.70; straight, $5.40; spring patent, $6.20; rye flour, $5.80 per bbl.

Feed—In 100-lb sacks, jobbing lots: Bran, $28; standard middlings, $26; fine middlings, $30; coarse cornmeal, $38; cracked corn, $39; corn and oat chop, $28 per ton.

### General Markets.

Apples—Fancy, $3@3.50 per bbl and $1@1.25 per box; common, $1.50@2 per bbl and 50@75c per bu; box apples, western, $1.75@2.25.

Cabbage—$1.75 per bbl.

Mushrooms—45@60c per lb.

Tomatoes—Hothouse, 20@22c per lb.

Dressed Hogs—Light, 8 1-2@9c; heavy, 7@8c per lb.

Lettuce—Head, $2.75@3 per hamper; hothouse, 7@8c per lb.

Sweet Potatoes—Jersey, kiln-dried, $1.40@1.50 per hamper.

Maple Sugar—New, 14@15c per lb; syrup, $1@1.10 per gal.

Celery—Michigan, heavy kind, 25@30c per doz; shipped in, 20@22c per doz.

Onions—Yellow, $1.25 per 70-lb sack; white, $1.75 per bu; Spanish, $1.50 per box.

Nuts—Spanish chestnuts, 13@14c per lb; shellbark hickory, $2.25; large hickory, $2 per bu.

Honey—Choice to fancy new white comb, 15@16c; amber, 10@11c; extracted, 6c per lb.

Dressed Poultry—Turkeys, 25c; geese, 15 1-2@16c; ducks, 17@18c; spring chickens, 14@15c; hens, 12 1-2@13c per lb.

Cheese (wholesale lots)—Michigan flats, 15 1-4@15 1-2c; New York flats, 16 3-4@17c; brick, 16 3-4@17c; limburger, 2-lb pkgs, 15c, 1-lb pkgs, 16c; imported Swiss, 38c; domestic Swiss, 29@25c; long horns, 16 1-2@17c; daisies, 16@16 1-2c per lb.

Live Poultry—No. 1 spring chickens, 13 1-2@14c; medium spring chickens, 12 1-2@13c; heavy hens, 12 1-2@13c; medium hens, 11 1-2@12c; light hens, 9@10c; ducks, 15@15 1-2c; geese, 14 1-2@15c; turkeys, 16@17c; spring turkeys, 22c per lb.

Potatoes—Michigan, 60@65c; Minnesota red, 65@70c; Minnesota white, 60@65c per bu in sacks.

Hides—No. 1 cured, 19c; No. 1 green, 17c; No. 1 cured bulls, 14c; No. 1 green bulls, 11c; No. 1 cured veal kip, 18c; No. 1 green veal kip, 15c; No. 1 cured murrain, 14c; No. 1 green murrain, 14c; No. 1 cured calf, 21c; No. 1 cured veal kip, 20c; No. 1 green hides, $4; No. 2 horsehides, $3; No. 2 hides, lic and No. 2 kip and calf 1 1-2c lower than the above; sheepskins, as to amount of wool, 60c@$1.60.