The HOME BEAUTIFUL

Flowers and Shrubbery—Their Care and Cultivation

A Beauty Spot in the Home Grounds Made Particularly Attractive by the Little Stream That Flows Through Them.

PLANS FOR BEAUTY

When planning for next year's garden decide on a rockery for the back yard. There are many bulbs that are excellent for rockeries. Scillas, which are of a beautiful deep blue, do well in the shade; spring snowflake, with white flowers tipped with green, and snowdrops are excellent for rockeries.

Muscaria or grape hyacinth, crocuses of various colors, will thrive and take care of themselves once established in the rockeries or in borders in the garden, where they will not be disturbed.

The beauty which is near at hand is often neglected for the prize that is denied us—we refer to the beauty and desirability of the Celastrus, or bitter-sweet vine. This native climber found in our woods and along fences, is one of the most satisfactory vines that can be grown about the house.

The Celastrus is as hardy as granite, a quick grower, twining securely about its support, and it is not liable to disease.

In the fall when flowers are scarce, it covers itself with clusters of orange-colored fruit, which the frost opens, revealing its crimson seeds.

Choose a dark, rainy day if possible, for the transplanting, otherwise do this work at sunset—we mean in transplanting seedlings. Water the seedbed thoroughly a short time before you begin to transplant; then lift the plants, with all the soil their roots will hold, and remove to the permanent bed.

Keep the seedling covered with a wet cloth, so that the heat and wind will not dry them. With a sharp pointed stick make the hole for the plant and then fill it with water. Plant the seedling in this puddle, drawing the dark soil about the stalk when the ground has been firmed about the plant as much as possible.

A miniature water garden is practical and will prove most interesting, needing less attention than a flower bed its size.

Have a sugar or vinegar barrel cut in two, or use a wooden tub. Sink this in the soil. Make a potting box about twelve inches square and fill with rich mud from a pond, or use half rich loam, adding to the mud or loam about one-third of well-rotted manure.

Plant the nymphae root in this and place in the tub; fill with water until it is two or three inches deep over the root. When the growth commences and the leaves appear, water may be added from time to time until the tub is full.

Never change the water, simply replace that which evaporates.

THE WAY TO RAISE DAHLIAS

By HENRI BEAUTIEN.

A good dahlia must bloom from July until frost, and if it does not, discard it. I saw some beautiful flowers on some plants in July and August, very double, fine striped. By the middle of October the flowers were half the size; what were striped before, at that time were of one color, and nearly single.

We had Keyne's White for several years; it grew four feet tall; last year it grew eight and ten feet. A plant like that is no more good.

Dahlias can be grown from seeds; they grow stronger than from cuttings and roots, only it is hard to find good seeds, now we are in the cheap-seed business; but the man who has a good article does not sell 25-cent packages for 10 cents.

If you want dahlia roots for next year, plant them in small pots and let them remain all summer. Keep them over winter like old roots, and start them again in the spring. I do not say this is absolute, but it is the best way to raise dahlias so far.

The specialist does it, and it is my experience since 1867.

It is claimed by dahlia growers that dividing the roots will degenerate almost all varieties; that is the reason we have so few good flowers.

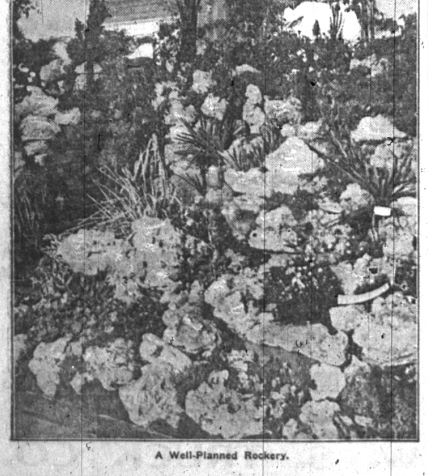
Of course, a good many will believe that a cutting will not flower and make roots to keep over winter, but it is true; they were raised that way many years ago, and that is the way they are raised today in England, France, Germany and other countries except the United States.

It is the reason, too, that the Americans do not care much for the dahlia; they have been deceived too much.

They buy old roots and get an old, degenerate plant, sometimes six feet tall and more, and not a blossom in sight.

In October, when the nights are cool, the degenerate shows buds, and if the frost does not catch them, they will flower, maybe two weeks, and the flower will be deficient in color and size.

They blame the weather, etc.; it is not the weather altogether, but the mode of planting.



A Well-Planned Rockery.

In Woman's Realm

Practical Sports Clothes Have Been Designed by the Leading Parisian Modistes, of Which This Skating Suit Is a Sample—Bridesmaids' Hats That Have the Sanction of Recognized Leaders of Fashion.

There are plenty of practical sports clothes for those who really take part in winter pastimes, and there are just as many sports clothes de luxe for those who dress with an eye to placing themselves in harmony with their environment. These are made to be looked at, and are marvels of adaptation of exquisite materials to sports styles.

A skating suit, shown in the picture, is made for real service. It is a middy blouse of a special knitted material in Scotch colorings, trimmed with a plain knitted material. The plain trimming matches the predominating color in the middy, and the skirt is made of the same plain cloth.

For real utility sports clothes, soft, lightweight but warm materials, like

SKATING SUIT, DESIGNED FOR SERVICE.

Jersey and camel's-hair cloth, are most satisfactory. The sweater goes without saying as the most important feature in the sports outfit, and some of the smartest ones have wide belts, while practically all of them have pockets. Matched sets include sweater, cap, and scarf to match, or sets of hat, scarf and bag, or cap, scarf and muff. The convertible scarf is something new, in a long scarf which may be made into scarf and cap in one. All sorts of sets are trimmed with heavy yarns and worsteds in contrasting colors.

Elderdown is a familiar material that serves the purpose for making inexpensive sets. In white trimmed with white yarn it makes a cap, scarf and bag for the skates, of much distinction.

PRETTY HATS FOR BRIDESMAIDS.

The heavy yarn is used for overcasting seams and edges and for tassels which finish the scarf ends and decorate the cap and bag.

These yarns are used in the same way on hats and bags of silk for sports wear. One of the handsomest novelties is a set of hat and bag of blue silk lined with gold. Blue and gold yarn overcasts all the seams in the bag and in the crown of the hat. The tassels, of the same yarns, are fastened to the top of the hat and the bottom of the bag with snap fasteners, and may be removed so that the set may be worn either side out. Mustard-colored fabrics look particularly well with tassels of vari-colored worsteds.

Any month in the year is the best of months for a wedding—if the bride chooses it. An Indian summer setting, or a snowclad little world as a background, may seem a happier choice than June when all the details of the great event show a reckoning with the season.

In the three hats shown in the illustration prevailing styles in picturesque millinery give the bride a choice for herself or for her maids, that cannot go wrong. Each one of them represents a type recognized as appropriate in any season. The largest hat, with wide, graceful brim, is of light gray velvet faced with pale rose satin. The overpresent metallic touch appears in the lacing of silver cord across the crown and in a heavier cord of silver on the brim. Large, full-blown metallic roses, in pale rose color, harmonize beautifully with the gray velvet and silver cord, for they have a sheen of silver over their color. If the best man, or some other good fellow, is not made captive by those rose-adorned ropes of silver he is a hardened and hopeless bachelor.

Next appears an enticing poke bonnet, covered with olive green velvet. It has a soft puffed crown and a brim cut away at the back. There is a collar of gold ribbon finished with a bow at the back. On the front a little basket is outlined in gold thread, filled with tiny gay-colored silk flowers, set flat against the collar. A similar model trimmed with narrower ribbon tied in a simple bow at the front is a shade more demure. It was worn at a morning wedding by a maid in a redingote dress of olive velvet carrying a big bouquet of yellow chrysanthemums. No man beholding it could call his soul his own.

The third hat is a shape of the hour made of light-colored panne velvet with an extension border of chiffon about the brim. Picot-edged ribbon and a brilliant fancy feather herald it as strictly up to date.

Julia Bottomley

Evening Coats Like Capes.

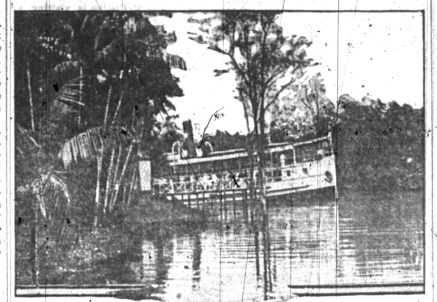
All evening coats have the swing of a full cape in their amplitude. One of deep violet velvet has a high collar of gray fur, which copies up to the ears, then rolls back to the shoulders in cape form, dropping a bit in the back. The sleeves are large and have bands of gray fur so deep as to be veritable muffs. The wrap is ankle length, with a four-inch band of the gray fur about the hem.

Another French evening wrap is like a cape, and a very full one at that. It is ankle length and the front edges are cut so they form a muff when the hands are clasped. The collar, high and rolling like the one just described, turns in a muffler with pointed ends, which drop long tassels from the shoulder because the scarf ends are crossed in front.—New York Herald.

New Idea in Veils.

A new idea is to wear a veil with a single thread run motif so placed that when the veil is adjusted it forms a trimming on the front of the hat.

Three Thousand Miles up the Amazon



STOPPING AT AN ISLAND

ON BOARD the steamer bound south out of New York, one meets with the usual rolling stone who has learned everything but to mind his own business. He will inform the traveler of the dreadful climates to be endured, the shameful treatment extended to all foreigners, most especially Americans, that will have to be suffered in passing through custom houses; and other similar tales, writes FSE. Ensor in the Bulletin of the Pan American Union.

After a voyage of 14 days the city of Para, better known as Belem, is reached, and among the many pleasant surprises that greet the traveler is the excellent and prompt manner in which his baggage is cleared through the customs by intelligent officials, who act with a degree of promptness that one would hardly expect in such close proximity to the equator.

From the pier or dock, which compares favorably with the best of our country, there are electric cars or automobiles that will take one to a first-class hotel of which there are several in Para, where the inland traveler can put up until he makes his connection with a river steamer.

There are several ways of making the trip up the Amazon, the quickest being by means of an ocean steamer of either the Brazilian or British lines, which operate as far as Manaos. There are occasional British boats that go as far as Iquitos, Peru. In this way the trip to Manaos can be made in from three to four days. To properly see the Amazon, however, it is better to go by one of the river boats, which ply lazily up against the fast current. On account of the high cost of taking coal to the Amazon, the river boats are run by wood fuel, and the larger steamers consume about 12,000 sticks of wood, 4 feet long by 4 by 4 inches, per day. On an average of every other day this fuel is loaded from the river banks, six hours being all the work being done by hand and, needless to say, this operation, after being witnessed more than once, may become somewhat tiresome.

Boats Are Comfortable.

The cabins on the boat are large and roomy, and have electric lights and fans; the dining room is aft on the open deck, and in the morning and during the greater part of the day, it is quite comfortable on board. After sundown, however, the number of insects of all types, sizes, etc., makes it unpleasant and the traveler finds it necessary to escape into his screened stateroom, into his hammock or cot, carefully inclosed by mosquito netting of very fine mesh. There are four first-class shower baths on board, also running water in the cabins, and everything considered, one can make one's self fairly comfortable. The captain, or "commandante," as he is called, rules supreme, and, on the average, is a highly educated navigator, and he and his "cabinet" of officers are very agreeable to the passengers. When one becomes accustomed to the food, it is very nourishing, and the service on the whole is satisfactory.

Besides the frequent stops for fuel, the steamer calls at a half-dozen points between Para and Manaos, the principal ones being Santarem, noted for its fine bufelnos (large rowboats and lighters); Obidos, the narrowest part of the river, and Ihcoatiara, near the mouth of the Madeira river.

A further surprise to the traveler, who has just spent ten days in the mud-yellow river, is the sudden change in the color of the water to a deep black, which is the first sign of approaching the city of Manaos, a thousand miles from the mouth of a tropical river.

This city has an excellent electric car service, numerous public and private automobiles, first-class hotels and several moving-picture houses. There is a spirit of bustle and traffic in the streets that reminds one of our own Boston.

Up the Madeira.

The steamer, having remained three days in Manaos, is now ready to continue her journey. The trip up the Amazon above Manaos takes one to Iquitos, the wonderful inland town of Peru, with an outlet through the Amazon to the Atlantic ocean, while it is but 500 miles from the Pacific coast. However, as our destination is by another direction, we will resume the journey on our river boat.

We return down the Amazon as far as Ihcoatiara, entering the Madeira river, the principal tributary of the Amazon. Only three towns on the entire trip of 700 miles, consuming a week, are encountered—Manicore, Calama and Humaita. Numerous stops are made at rubber estates, there being several hundred along both banks of the Madeira, to deliver the mail.

The steamer trip ends at San Antonio, but as Portovelho is the starting point of the Madeira Mamore railway, the voyage practically terminates at the latter place.

Arriving at Portovelho one finds a mushroom town, such places as are located the world over where a sudden undertaking such as the building of a canal or railroad or the development of a mine on a large scale, calls for the installation of headquarters. Before the railroad was contemplated, Portovelho was little known, even to the people of the Amazon regions. Today, besides the large and modern railroad shops, there is found a telephone system, a wireless station, electric lighting of the streets, residences, offices and other buildings of the road, running water, and an ice plant that furnishes ice not only for all the points along the line and even for some of the towns across the border in Bolivia. One mile distant, at Candelaria, there is a fine hospital with first-class equipment in every respect. Practically every train that leaves Portovelho carries a hospital car, and serious cases are rapidly conducted to the hospital.

Alphabetical Atrocity.

"An American airplane," asserted Adam arrogantly, "always ascends."

Admiring Adam, as an amateur always admires an authority among aeronauts, Anna acquiesced, and acquired an American airplane, as Adam advised.

Arabella abandoned an antagonistic attitude, although angry at Anna's act.

Adam, annoyed at Arabella's antagonism, advocated an afternoon ascension.

Anna agreed.

Afternoon arrived, as also artists, amateurs, Anna and Arabella.

Assuming an exhilarated attitude, Anna and Arabella attracted admiring attention as Anna's American airplane airily arose.

Adam arrived as Arabella and Anna alighted.

"Adam," acknowledged Arabella afterward, "although arrogant, always advises aright. American airplanes admire an air-annihilating airplane."—Youth's Companion.

Was Well Trained.

Many a man who permits himself to be led forth to musical entertainments he does not care for will appreciate the following: "What made you start clapping your hands when that woman stepped on your foot in the trancar?" "I was dozing," answered Mr. Cumrox. "I thought mother and the girls were having a musicale at home, and one of them was signaling that it was time to applaud."

Soap as an Antiseptic.

Some medical authorities, explaining the abatement of epidemic diseases in modern years, are sufficiently free from professional ties to attribute this betterment of conditions, not to medical science, but to increased use of soap and water. The Homeopathic Envoy is of the opinion that with a clean house and a clean person no one need have much fear of infection. A writer in the New York Medical Record says: "Soap is now recognized to be antiseptic and to be efficacious must produce a lather. Bacteria rubbed into soap or dropped on its surface are incapable of multiplication. The typhoid bacillus is very sensitive to soap, being killed by a 5 per cent solution in a short time. More than half the total number will die in one minute. The thorough use of a pure potash soap is not only a mechanical method of cleansing, but is an active factor in cutting down germ life."

Cleaning Furniture.

If a wood surface with a "glossy finish" looks dull it is generally because it is dirty. An almost imperceptible film of grease has gathered upon it and holds the dust. Wash the entire surface very quickly with a cloth wrung out of a suds made from a fine soap, and dry immediately with a soft cloth or chamois. After the surface is absolutely dry, if it is a varnished surface it can be rubbed with a soft cloth dipped in oil. Boiled linseed oil is good. Silk and chamois are especially good for rubbing finely finished wood.—Mrs. D., N. S.

How it Would Tempt Him.

"See yon fat fowl," whispered the tall tramp at the water tank; "wouldst thou enjoy him?" "Yeas," yawned the laziest tramp in all the states and territories, "if de engine killed him, a cyclone whirled all his feathers off and de lightning struck de dry grass and baked him nice and brown. I wouldst enjoy him, pard, yes, verily."—Selected.

Daily Thought.

The mistakes committed by woman are almost always the result of her faith in the good and her confidence in the truth.—Balzac.

EASY DISH WASHING

IMPROVED METHOD OF CLEANING TABLE UTENSILS.

Does Away in Large Measure With the Unpleasant Work Which All Housewives Dislike—Saving of Both Temper and Labor.

After each meal spoons, knives and forks are gathered, dropped into a pail of clean soapsuds and immediately wiped dry, a simple matter of two or three minutes. The plates and dishes are scraped and set in a tub of soapsuds, hot or cold as convenient, the cups and saucers into another tub or pan likewise.

Then the cooking utensils are thoroughly cleaned when emptied, and rinsed and wiped and put away immediately, which is much easier and more quickly done than at any other time.

One's hands need not be wet during the whole process, and there is nothing unusual in the neat kitchen except three bright pans or tubs of neatly-piled dishes covered with water.

When ready to attack them the water is poured off and fresh, hot suds poured over the panful. Then the clean pieces are lifted out into the drainer, set in a large pan to fit, hot water poured over them and the drainer set on the back part of the range or in the sun and air for a few minutes until they are ready to set away.

Piled in open order, with hot water poured over them, and set in a current of air, dishes dry of themselves better than anyone can wipe them.

Pitchers and jars are washed out with a mop, scalded and turned upside down to dry. They dry more thoroughly and with less danger of breakage than in the ordinary way, and why is this method not as good for all china? If you will try drying china this way you will find that if comes out glossy enough to suit the most exacting housewife—and with a great saving of temper and labor.—Chicago Herald.

HINTS FOR THE HOUSEWIFE

When boiling a leg of mutton inclose it in a muslin bag. Cooked in this way it will keep a much better shape.

To make red tiles a bright color, rub with lemon dipped in fine salt. Leave for a few minutes, then wash with soap and water.

A soiled photograph mount may be cleansed by rubbing with dry breadcrumbs; the photograph should be wiped with clean cold water.

For removing tea and coffee marks from linen glycerine is excellent. Pour it over the stains, rub it well in, and wash in the usual way.

Indiarubber gloves are better than leather ones to wear when doing housework; they are more flexible, and in addition are much easier to keep clean.

Where oil lamps are used a pailful of dry sand should always be kept handy. Nothing is so effective for extinguishing burning oil in case of accident.

When making suet dumplings, whether sweet or savory, always prick them well before putting them in the pan. If this is done they will not stick to the bottom.

Olives of Veal.

This takes some pains, but it is well worth while. You will need one or two cutlets which you should trim and cut into pieces about two and one-half inches wide by four inches long. Place on each piece a strip of thin bacon and a tablespoonful of chopped mushrooms. Season with pepper and salt and roll up, tie and skewer. Have ready fine bread crumbs and a beaten egg and dip each olive first in eggs and then in the crumbs. Now do each one up in buttered paper—oiled paper will answer—and bake them. Cut the string when done and remove the skewer. They are especially tempting when served with tomato sauce.

Fish a La Wynne.

Boil two pounds of codfish and while hot remove all bones, skin, and flake fish in small pieces. Sprinkle with salt and pepper. Mix together a gill of anchovy essence, one tablespoonful of mustard and the same of tarragon vinegar and olive oil. Over the fish sprinkle some grated Edam cheese and stir through the mixture. Arrange it on a salad dish, garnish with watercress and sliced cucumbers and set on ice for an hour or more to chill. Serve with salad a very thin mayonnaise.

Vegetable Roast.

Take one-half cupful of boiled corn, either canned or cut from the cob; one-half cupful of baked beans, rubbed to a pulp; one-half cupful of boiled rice, one-half cupful of strained stewed tomatoes, one-half teaspoonful of minced onion, two tablespoonfuls of melted butter, one-quarter cupful of sweet milk and salt and pepper to taste. Mix this together and add enough stale breadcrumbs to make a stiff dough, roll and bake in a greased pan. Serve with tomato sauce.

Black Cake.

Two cupfuls of brown sugar, one-half cupful of butter, three eggs, one cake of shaved chocolate (dissolved in one-half cupful of very hot black coffee), one level teaspoonful soda (dissolved in one-half cupful of thick sour cream or milk) two cupfuls of flour. The sour milk makes the cake richer and the coffee improves its flavor. If you make this in layers, try a marshmallow filling, and, of course, you can use white instead of brown sugar in case if preferred.

Butter Honey Cake.

Rub together one and a half cupfuls of honey and one-half cupful butter; add the unbeaten yolks of three eggs and beat thoroughly. Add five cupfuls flour sifted with two teaspoonfuls of ground cinnamon and one-half teaspoonful salt; one and a half teaspoonfuls soda dissolved in one tablespoonful orange-flower water. Beat the mixture thoroughly and add the well-beaten whites of three eggs. Bake in shallow tins and cover with frosting.