

is necessary, at times, and even in these rooms, the shade has its place. It is best, however, whenever possible, to allow the uninterrupted light to fill the rooms in which the family spends so much of the time, and the sunshine is the best purifier and disinfectant known. Whatever you do with your other rooms, do let the sunshine and fresh air have full sway in these parts of the house.

A thin curtain of some kind, trimmed or untrimmed, should be used at these windows, not alone to take away the bare, uncomfortable look which an undressed window always has, but to insure a necessary degree of daylight privacy to the family, which cannot otherwise be had. For this purpose, there are materials to suit all purses, and the three-cent cheesecloth of the poorest may be made quite as pretty in proportion to its cost, as the dainty drapery of its more pretentious sister. In these days of hand-work, there is no limit to the possibilities of the plainest material. Added to this the fact that factory furniture was never so cheap in price as now, it is evident that no one need go without "decoration" unless it is their fancy.

Having decided on your material, place your curtain rod—which may be brass, wood, or other substance—at the top of the window casing, and measure your curtain stuff to fall six inches below the window sill—never longer—allowing for a hem, ten inches at the top, and two at the bottom. Turn the hem at the top, five inches wide; and stitch down; run a second row of stitching two inches above this, for a casing to hold the rod; the rest of the hem is left loose and flowing, to form a ruffle at the top above the rod. Hem the bottom. These curtains are never looped, and are thin enough to remain undrawn, ordinarily, but may be pushed, one to each side of the rod, if desirable. A lace edge set along the side is very pretty, and a lace insertion to match the edging, set a few inches inside the side hem, along the first edge and bottom, make a handsome curtain. Cream, or a grayish shade is better than white, as it does not show soil so readily.

Floral Notes.

It is but a short time, now, until we shall look for our first frosts, and it is well to begin preparations for caring for our tender plants and roots. Generally, after the first frosts of the season—which usually hurt only the very tender plants—we have a long spell of fine growing weather, and by exercising a little forethought and care-taking, we may have blossoms until quite late in the fall. When the cool, clear nights admonish us, the plants that are to be left out should have some light protection—newspapers will do, if well secured about the plant; old sheets, or other covering should be spread over the large plants and thus many things may be saved from quite severe frosts, and will repay the care with blossoms far into the cool months. The first snows often catch such plants laden with buds and blossoms. The plants make their best growth during the cool, moist days of late autumn.

Plants intended for growing in the house during the winter should be taken up some cool day—just after a rain is a good time—potted and set in some shady place—a porch is a good place; they should be left out doors until growth is well established, and leafing started. Leave them out doors as long as possible, remembering to bring them in of cool nights, gradually accustoming them to the house before bringing them in permanently. Let them set in a cool room, at first, and do not subject them to too much heat. Do not make the mistake of having too many claimants on your care, else many will have to be neg-

lected. A few well cared for plants are far more satisfactory than a houseful of neglected ones.

In arranging for your window garden, study the conditions you have to offer, the time you can give and the nature of the plants to be kept. If you have sunny south windows, a warm room and plenty of time and strength, you are fortunate, in that you can "pick and choose," with hopes of success; but if your windows are short of sunshine, your rooms cold, with varying temperature, and your time well occupied, your variety is limited. Still, there are beautiful things which succeed under even these conditions, and you must seek to know what they are.

A Woman Who Won.

Miss Florence Hayward, who is the only woman on the executive staff of the exposition commissioners, says of "women's work" so-called: "There is to be no woman's department in the St. Louis fair in which the work of women will be displayed as such, distinct and apart from the classified groups to which it naturally belongs. A woman's department belongs to the kindergarten stage of woman's development as industrial producers. There was one at Chicago, but women have progressed since then. The best compliment that can be paid to women is to have their work displayed side by side with men's and judged on its merits, without allowances on account of sex." The attitude she has taken is well calculated to enhance the dignity of womanhood.

The Twentieth Century Idea.

At a recent convention of South Carolina women's clubs, a woman, famous for learning and good works, advanced this idea: "I don't want any allowance from my husband. I want more: The ideal marriage is an equal partnership, financial and otherwise. I should no more think of stipulating for ten, twenty, or thirty dollars a month spending money, that I should of stipulating for two pieces of pie at dinner every day or a second cup of coffee. The basis of every true marriage is absolute mutual confidence. The wife should feel that the words, 'with all my worldly goods I thee endow,' are more than a sounding phrase, put in the ceremony for effect. She should feel that all her husband's income is hers as well as his, to use wisely for the best interests of themselves and their children. For the sake of convenience it may be that the husband assumes the roll of cashier for the firm, but the wife is to be regarded as an equal owner of the income, whatever it may be. In my opinion the emancipated women who shriek most loudly for an independent income are really placing the wife in the light of a salaried employe, instead of an equal partner. I never feel that I am begging a gift when I tell my husband that I wish a certain amount of money. The wife who clamors for a certain fixed allowance shows lack of confidence that her husband will give her that equal share in his fortune to which she is entitled. Don't marry any man with whom such a disillusioning arrangement is necessary."

Is "Sugar-Coating" Necessary?

A mother, writing to an exchange, tells how she has her children to help her. She says: "I do not mean anything to become wearisome, but plan surprises . . . and the work does not last long enough to exhaust the good temper or strength of the child."

I have always contended that the child should be early taught to share the responsibility of the home, assuming certain duties as belonging to it, individually, and for the proper and regular performance of which it is to be held strictly to account. The task

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should, of course, be suited to its strength, but it should be taught to do it "to a finish," and not only one time, but to charge the mind with it, and attend to it at every recurrence. In this way, it will learn self-reliance, and trustworthiness, and the fact that it can be trusted to attend to it, without constant supervision, will be very helpful to the mother. Where there are several children, the work—chores—can be apportioned, and each should be taught to feel that certain work is theirs, independent of any other. In one family a little three-year-old boy had given him the duty of seeing always that the salt cellars were filled, and that the napkins were in place, on the table. This was his work, and it was amusing to watch the little fellow, hardly taller than the table he was to overlook, as he trotted about, tip-toeing to see that everything was in its place; if it were not, somebody heard from him until it was.

It is well to look beyond the means to the end, and to realize ourselves, and teach our children to realize, that work is a sober fact, while play is—well, sometimes it is just as sober; but the tasks given must not be trifled with, and tempers were made to be governed. We must not shirk our duties, simply because we become tired of the doing.

Some Green-Corn Recipes.

Green Corn Fritters.—Cut the corn from three good-sized ears and chop it slightly; add one well beaten egg, half a cup of milk, one tablespoonful of sugar, half teaspoonful of salt, quarter teaspoonful of pepper add flour enough to make a thin batter; stir in one teaspoonful of baking powder; fry to a golden brown in hot fat, dropping from spoon.

Green Corn Pudding.—Two dozen ears of corn; one quart of milk, four eggs, one teaspoonful of salt, two teaspoonfuls of sugar, one teaspoonful of flour; free the corn from all silks and grate; add milk, eggs, salt and sugar; if the corn is very milky, add one or two tablespoonfuls of flour; stir well. Bake in a buttered pudding pan for two hours, and if quantity swells con-

siderably, bake three hours, in a moderate heat.

Escalloped Corn.—Roll five common crackers and sprinkle a layer of the crumbs in the bottom of a buttered baking dish; put a pint of grated corn on this, season with pepper, salt, and bits of butter. Pour over the corn a scant cup of milk—or cream, if you have it—cover with another layer of cracker crumbs, dot thickly with bits of butter, and bake until the top is nicely browned, in moderate heat.

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Escalloped Tomatoes.—Put a layer of sliced tomatoes in bottom of a buttered baking dish, season well with pepper, salt and butter; over this a layer of thin slices of well buttered bread, another layer of tomatoes, and so on, until the dish is full; bake two hours.

Tomatoes in Half-Shell.—Choose good, solid, and over-ripe tomatoes; rinse and cut into halves, put them on a wire broiler, skin-side down, and broil about five minutes. Have ready a dish of buttered toast, lift each piece of tomato carefully and slide it onto a square of toast; season lightly with salt and pepper, put a small piece of butter on each piece and serve at once, or use cream sauce instead of the butter.

Plain Baked Tomatoes.—Select the desired number of sound, solid tomatoes, rinse, and place in a granite or porcelain baking pan; bake them in a moderate oven for forty minutes. When done, lift carefully without breaking the skins and slide each one onto a piece of buttered toast. Serve whole. Let each one season to suit one's self.

Lima Beans.—One pint of young beans (shelled), yolk of two eggs, tablespoonful of butter, dash of pepper, two tablespoonfuls flour, level; half pint of milk (cream is best), half teaspoonful of salt, half teaspoonful onion juice. Cover beans with boiling water, add speck of soda, and boil thirty minutes; drain; put butter in sauce-pan, after it is melted add the flour, stirring; add the milk, stir till boiling, then add salt, pepper and onion juice; take from fire, add beaten yolks of eggs, dish the beans, pour the sauce over and serve hot.