

LADIES' DEPARTMENT.

EDITED BY MRS. M. R. WALTON.

PUBLISHERS' NOTICE.—All communications intended for this department should be addressed to Mrs. M. R. Walton, Fort Worth, Tex.

MY MOTHER.

"The lady of each knight's heart was pledged aloud by name, until it came to St. Leon's turn, when, lifting the sparkling cup on high—

"I drink to one," he said,

"Whose image never may depart, Deep graves on this grateful heart, Till memory is dead, To one who, so long ago, shall last, When life's passions long have passed— So long 'tis and true."

To one whose love has longer dwelt, More deeply fixed, more lovelily felt, Than any pledged to you, Each guest upstarted at the word, And laid his hand upon his sword With fury's shining eye.

And Stanley said, "We crave the name, Proud knight, of this most peerless dame, Whose love thou count'st so high." St. Leon passed, as if he would Not breathe her name in careless mood, Thus high, 'tis to another.

Then bowed his noble head as though To give that word the reverence due, And gently said, "My Mother."

IN BRIEF.

Balzac, in speaking of women, says: "To feel, to love, to suffer, to devote herself, will always be the text of the life of women." Observation only tends to confirm the opinion thus fleetly expressed. Foremost in good woman's foremost in self-sacrifice are women, suffering rarely appeals to them in vain, and their ear is open to the cry of distress. This was exemplified last week when, through THE GAZETTE, columns, notice was given of a family in need. While noble-hearted men contributed to the relief of these needy ones, kind women visited the house, not only bringing necessities, but giving such gentle ministrations as only women can render. The hearts of some of the kind visitors were so touched by the scenes that they thought, why not establish in this city a benevolent order for the systematic distribution of charity, and for organic work in the alleviation of suffering among the poor? It has been suggested that a call be made upon the young ladies of this town to establish here a branch of the "King's Daughters," a philanthropic organization that is now widely known and embraces all classes from noblewomen to shop girls. This order, the motto of which might be, "Do the Duty nearest You," has made surprising strides.

In 1866 the first circle was organized in the city of New York by ten women, and now it is said that 150,000 women wear the little silver cross and purple ribbon. Of late Lady Henry Somerset is moving in London to establish a branch in that city, and it is the intention to start branches in the provinces. The order is non-sectarian, and the members are supposed to be animated by a desire to emulate the example of him who went about doing good. The spirit of philanthropy abounds in this town. Time and again appeals to the charitable have been made, and never in vain. The measure of good deeds has been filled, pressed down and made to run over. Now what is needed is to have these willing hands and hearts embodied so that the work may be done with system and thoroughness.

The stringency of the times has thrown many out of work, which with a slowness to pay off indebtedness will cause much suffering, and that to some a class reluctant to parade their necessities. Among these the work of the King's Daughters serves an admirable purpose; to search out the necessities and quietly minister to them is the peculiar mission of this order. Will not the young ladies of Fort Worth take the matter in hand? Let a few of them resolve and the rest will be easy. The columns of the "Ladies' Department" are open to them and any call for meetings or suggestions looking to the attainment of this object will be cheerfully published. The winter season is coming and entertainments can easily take the form of doing for sweet charity's sake. Thus pleasure and kindness are a walk hand in hand. The appeal is made to all the ladies of the city; who will be first to take the initiatory step towards organizing a Fort Worth branch of the King's Daughters?

WHAT ON FASHION.

Pads leave their time to fade and to be scattered by fashion's breath, so if there is a mode that violates good taste or shocks one's ideas of fitness, time and change will bring things around right. It has not been very long since it seemed as if there would be a complete revolution in women's underwear, not only in the fashioning, but in the material and color. Lovers of the pure white, dainty undergarments were surprised if not shocked to read that soft linen, delicate mull and white laces were to give place to black and the colors in silk and knitted goods. Union garments and everted skirts would displace the petticoat and chemise, and this would pass away the pretty illusion of flowing drapery and pure white garments. Not so; the fad has passed away. Black never became popular, and the divided skirt and union garment are by no means in common use. And now word comes from Paris that the chemise is restored to favor, although choice of color is allowed. The material, it is said, should be mull or India silk. If to be worn with a house or evening gown, it may be ankle length and finished with a deep ruffle of lace.

Aside from this special wear the chemise is prettiest short. It is prettiest worn over the corsets. If worn, a corset cover must be donned to protect the corset. The chemise is, of course, low necked, and the neck edge should be finished with insertion or a yoke of lace, or what you will, if only it be not a bunched or voluminous ruffle, which will spoil the lines of the bodice put over. For this same reason the sleeve should be a mere strap. The garment should be cut low, but never to below the edge of the corset, and the lace about the neck, or the upper edge of the chemise, should either be pulled close or be drawn close by a ribbon. This gives roundness to the breasts, helps the fit of the bodice and adds to the grace of the garment.

A band of insertion set in the chemise just above the waist line, through which a ribbon can be passed, tying in front, brings the garment into attractive lines and adds to its dressiness and to the roundness of the bust. If this is done, the skirt part of the chemise may be made lovely by rows of insertion, either set perpendicular or horizontal. That is, either round and round or up and down. The ribbon being run for the belt well above the waist line, it makes a pretty finish when the short skirt is put

on, and prevents the chemise from blowing awkwardly over the bands of the skirts. The ribbon is either cream color or some shade to match the one short skirt, and harmonize with all. The same color should be worn in the neck of the chemise.

The beautiful molding of bodies to the figure makes it imperative that the undergarments should fit quite as well as the waist, and the dainty cover just described worn over a well-fitting corset makes this molding possible, and there is little excuse for crease or wrinkle. Women who dress well have their corsets to match each other. These are especially adapted to each other in size, shape and material. A corset to be worn with a seamless cloth dress must be a very high one, so that it will not show a line along the lower edge of the bust.

Dame Fashion has usually some logical reason for the changes she decrees. Whatever may have been the reason for lengthening of basques, the lengthening of skirts commenced at the same time, because the effect of a long basque and a short skirt was most unbecoming, making a woman look stout, short and dumpy, depriving her of every atom of grace and style which she might ever have possessed. So, as the basques grow longer, it became more and more imperative to make the skirts longer also, and that is the way they came to their present fashion of extreme length.

Jackets and capes form a part of almost every going-away outfit. Capes are almost the only shoulder covering for a woman who wishes to cook nice, and must be made with a Medici collar, buffered with jets with long sleeves, puffed shoulders and tight-fitting back. Jackets are used in mountain-climbing or in trips on the water. When jackets are very long, it is far more becoming to have them of the same material of the dress, because the division between the skirt and the jacket soon disappears when the latter extends far enough down the skirt to be counted in a drapery. When the jackets are rather short, it is perhaps more becoming to have them of a different material from the skirt, merely trimming them with cuffs and deep pockets to match the general material. A vest of a hue to correspond with the skirt or to contrast prettily with it, makes up a stylish and dainty costume and gives an air of one of the Louis to the general get-up.

Blazer fronts are quite as popular as earlier in the season and are worn with vests of china silk shirred in. A bodice made thus is rounded in the front of the neck and blouse shaped at the belt. The china silk front is hooked in under the collar in a medium height, fits well on the shoulders and long at the wrist. Wear collars of a medium height, fits well on the shoulders. Long pointed bodices are becoming, also coat basques, having plain side pieces. A double-breasted front is becoming when the darts are not very much tapered in at the waist-line, and the two rows of buttons put closely together, narrowing at the waist-line. Have stay or bodice pieces of lining from the first dart to hook in place of a belt. They are often called old-fashioned, but are better than a belt for a stout figure. Use narrow trimmings, small buttons, stripes or plain goods, dark and medium shades, and long wide garnitures. Too tight a fit makes one appear larger than a smooth, easy fit.

Also the suggestion of a way to overcome a troublesome defect.

If your skirt and bodice have an unpleasant wrinkle at the back, I should advise you adopting the French fashion, which consists in sewing a large-sized hood on the band, placed so that the wrinkle corresponding to it is on the belt of the bodice, and thus by the hood only will the skirt and bodice remain in place, but they do not separate or permit the skirt to slide to one side in a way that is so much disliked. Never make a belt or a bodice so tight, simply because it is useless. Without being too loose it can be easy fitting, and in this way it will make easy the first closing, will draw the waist to a proper position, and will be what a belt should be—a comfort rather than an annoyance.

A white Hading veil is a marked feature of the summer picturesque costume. The newest neck ruchings are of chiffon, dotted with pecks of blue, pink or lavender. One of the favorite scents of the season is white lilac, and this is most refreshing when sprayed from a vaporizer. The petticoat for the summer is a striped wash silk in narrow lines of pink and white, blue and white, trimmed with pinked silk flowers and lace.

It requires five yards of No. 16 ribbon to make a crown band on a sailor and two fluffy rosettes on the left, the second one holding a brush or aigrette. As the summer goes on hats and veils grow bigger and more important. The latter are no longer an adjunct to a blouse or hat. They are necessary and inseparable portion of the headgear.

A recherche parasol for this season is of white silk, hand embroidered with white violets, and has a few of the artificial flowers fastened here and there on the silk and in the folds of Mexican lace with which the parasol is bordered. It is predicted that flowers will be worn late into the winter, and that piece velvet will be greatly worn as entire hats and bonnets, trimmings and ties, and certainly nothing can be more universally becoming or richer in appearance.

The entirely plain skirt, which widens below into a bell-like shape, has grown quite popular. It should not become common, as it is fitted only to nice figures, and fashion provides a sufficient variety this season to satisfy all tastes.

"Valois" sleeves are the newest covering for madam's white arms. These are the ordinary very full high sleeves, clasped in the middle of the arm by an antique silver or gold brooch or large button, and again held by a like ornament just below the elbow.

Gauntlet gloves are in order for country wear. They are made in ordinary kid and suede, and are moderate in size. Some of those in suede have the gauntlets covered with rows of narrow braid, but the majority are in kid and tie. Gray gloves are very fashionable in England, particularly in suede kid, and often have wide, black cordings on the back.

HOUSEHOLD.

Rest is not getting the best exercise. Rest is the fitting self to the "pioneer." There are days when housekeepers should search out the true philosophy of rest and profit by the research. There is a disposition, especially among the notables in housewifery, to have a mental hurry that is quite as wearing as is the physical. Women who live in nervous haste not only never find time to rest in the day time, but too often lie open-eyed through the night sleep because of the stress of work they feel upon them. This is all wrong, especially in dog-days, that are long and are often too busy. Nature teaches the doctrine of rest in all life, and from her we learn a lesson: The cattle that lie on the grassy slope lazily chewing the cud are wiser than your bustling little woman who rests not, but who fights dirt, sews and cooks with the same intensity and fidelity industry in summer's heat as in winter's cold.

Now when the debilitation that accompanies heat is felt by everyone, why not pause when it is possible? The half-hour nap can be taken if there is detestation and whether sleep comes or not, to rest in a recumbent posture with the will with drawn from even the finger tips, to close tired eyes and think of nothing, is best. Thinking of nothing is the largest part of the need. To stop absolutely in the planning of work, to let all preparation drop and resign one's self to the soothing ministrations of complete idleness this is rest philosophy. Then lie down every day, rest little woman, it is not waste, it is a gathering up of the spent energies and giving up the new tone—it is a renewing process by which is gained fresh intellectual and physical life.

Another short lesson for the overworked housekeeper is, never to stand when you can sit down. A chair conveniently placed and always used when practicable would spare many a pang, and more can be done sitting down than at first glance seems possible. Another rest for weary ones is to let others help where they can, even if it is not done quite so nicely as it might be. Unselfishness and self-sacrifice are lovely traits, but even lovely traits may be excessively developed, and no woman should carry even these to the extreme of being hurtful to the possessor and to others, and which frequently incurs hatred by her ill-ness from discharging her peculiar duties.

Hurry, never wise, is to be avoided in summer. Forcefulness and hurry are twins. Much energy is wasted in useless action because "I didn't think when I was upstairs," or wherever forethought would have saved steps. It is a homely adage among homely people, "Make your head save your heels," but one that is worth remembering.

Lastly, the stay-at-home housekeeper ought not to feel that she can have no comfort during the heated term because she is at home. The abandon that home allows, with a proper regard to rest-taking and systematizing work, using the precaution of securing suitable diet for one's self as well as for the family, are fair substitutes for the doubtful benefit to be derived from chasing the phantom of pleasures over miles of railway and finding at last that one room in a hotel at a fashionable summer resort, is a poor exchange for the comforts that were left behind in the home.

Rest, then, busy woman, all you can, and thus carry on the work of fitting self to the sphere.

CORRESPONDENCE.

Permit me to ask if there is any propriety in a mother going with her children to the theater, or any place of public amusement without an escort. My husband's business keeps him from home most of the time, and he cannot go with his family as he would choose. I should be pleased to have an answer through the columns of THE GAZETTE. Your friend, J. A. H.

There can certainly be no possible impropriety in a mother attending places of amusement with no other guard than her children. No one but the most hypercritical would censure such an act. When circumstances deprive the father of bestowing pleasure upon his children who so properly as the mother can be his substitute? The children are her protection against that ill-natured gossip which would despise a woman of outside enjoyment because she may not at all times have the company of a man as her shield. While a lady would hesitate to go unaccompanied to the theater, it would argue a shocking state of society that would make liable to censure a party of ladies or a mother with her family for attending a place of popular entertainment.

A friend to the Ladies' Department sends in a series of recipes, which are published in the hope that others may be stimulated to imitate her example. Many ladies have expressed themselves as much pleased with this feature of the department, and say that they save their best: it is hoped the interest will be increased so as to inspire the lady friends of THE GAZETTE to send in recipes each week.

The ladies should know that this department is virtually their paper, run solely in their interests, and once a week space and opportunity is given them to express themselves on any subject that may be of interest to women.

Rice and cheese.—Take a cupful of cooked rice and a sufficient quantity of grated cheese. Put a layer of rice in the bottom of a baking dish, with a layer of cheese, season with salt and pepper, then add a layer of rice, and continue layer for layer until the dish is full, the last layer being cheese. Pour over the top enough milk to cover it and bake it about thirty minutes in a slow oven.

Summer dessert.—Use ripe cantaloup, taking out the seed and paring off the rind, then slice very thin lengthwise of the melon and cut across the thin slices into thin bits; pour over this wine or any preferred flavor with powdered sugar and serve in sauce plates. This is a nice tea dish.

RECIPES.

A Gastronomic Idyl. Maid of Kitchen, ere we part, Cook, as you alone can cook, Without aid of school boy; Onions, apples, bread crumbs roll, Mix them in a salad bowl, With a little salt and thyme, Baste and baste with sauce supreme; Serve it next with cunning art, Carve, oh carve, that toothsome heart, Maid of Kitchen, ere we part.

Spanish fritters.—Cut some slices of bread into any shape you like, pouring a very little brandy on each piece. Mix two eggs and two teaspoonfuls of flour and a little milk. Cover the pieces of bread with this batter, let lie half an hour, then fry in hot lard, and serve hot with little preserve on each fritter. These are very nice.

Flannel cakes.—To a quart of flour add eight eggs (beaten to a froth), a wineglassful of yeast, and as much sweet milk as will make a stiff batter. Set to rise over night. The rising will make the batter quite thin.

Cabbage pudding.—One large white head of cabbage; parboil it until tender; take from the pot, drain well, and chop into small bits. Add to it one beaten egg, two teaspoonfuls of butter, one cupful milk, salt and pepper to taste. Mix these together thoroughly, place in a baking dish,

cover the top thickly with grated bread crumbs and bake (covered) half an hour, then remove cover and brown. Serve in the dish in which it was baked. It is very nice.

Sauce.—Take cooked or uncooked scraps of meat, cut into very small pieces and put into a stew pan with the bones (chopped), pepper and salt, a good quantity of onion, double the quantity of raw potatoes, and cold water to cover. Simmer gently for about three hours; remove the bones and serve the sauce very hot. A profitable way of using up cold meat.

A wine cake.—Beat up half a cupful of butter to a fine cream, add two full cupfuls of powdered sugar, then whisk the yolks of four eggs, and add them to the cream with half a glass of good sherry. Beat for two minutes, then stir in as quickly as possible the whites of four eggs and three and a half cupfuls of prepared flour or oswego. This cake should be baked in one loaf.

Common mustard.—One tablespoonful of ground mustard, one teaspoonful of sugar, one teaspoonful of salt; mix the salt, sugar and mustard together, and then pour on some boiling water gradually, stir it with a horn spoon or knife till it is quite smooth. Some like it quite thick, others prefer it so thin as to run on the plate.

Indian light cake.—One pint of Indian meal, one pint of milk, two eggs, one teaspoonful of butter, one teaspoonful of dissolved saleratus. Mix the butter and salt with the meal; boil half the milk; add the dissolved saleratus and the eggs, after they have been well beaten, to the remaining half of cold milk; pour the boiling milk over the meal and let it cook; then add the cold milk and saleratus; bake in a shallow pan.



A Home-made Rug Which Has the Charm of the Oriental Productions.

Many of the home-made rugs are preferable to the machine-made varieties, and the chief charm about these is the same that make the oriental rugs so popular—the lack of machine-like regularity and uniformity. True art is diversity in uniformity. The fault of most of the home-made rugs is that they are not woven tight enough, and as a result the fuzzy part has to be left long. If this could be cut off as short and even as the Turkish rugs had, some productions would be made at small expense, say the Decorator and Furnisher, which gives the following directions for doing this.

After the fashion of the eastern rug and carpet makers, make a stout framework of wood about a foot larger than the rug to be made. Then string coarse fish line from one end to the other, pulling them just as tight as the strings will stand without snapping. They should be placed as close together as possible. Separate every other one and run a stick between the rows. Then tie in a double knot each piece of colored cord or rag of fancy material, in strips of about two inches or less, to the upper row of fish line. Put each piece close together. Then remove the stick and bring on top the other row of fish lines. Repeat this operation until the rug is finished. Then tie the ends of the fish line together and connect them from view in the back. The rug should then be sewed to some old piece of carpet cut to the desired length. Cut the ends of the Brussels off evenly all over and just as short as possible. This will give the rug a firm, compact look.

In the Interest of Music and Decoration. The fashion of turning a piano with its back to the room is both in the interest of musicians and also a decorative feature. When thus used the back is of course draped. The accompanying cut shows a pretty arrangement for this purpose. For the drapery plain Roman shuffling may be used, or silk or turg damask to catch the other hangings of the room.

Arranging Lace Flounces. A pretty and uncommon way of arranging lace flounces, now being affected by some of the leading dressmakers, is to use one flounce, if it is about four or five long, by fastening it twice across the front of the skirt, first half way down and secondly near the edge of the skirt, turning over the top of the lace in a two or three inch hem, running a ribbon in it, and gathering it up on the basque at the back of the bodice or slightly to one side. Each flounce (or rather the lace) is one done, for it is, of course, turned back and has separate drawing, so that four ends are caught up together at the back. The lace is draped in one festoon. It is possible to arrange three festoons across the front, and is sometimes done. If there are short lengths, or an old-fashioned berrie, it is carried around the top of the low bodice, and forms short full sleeves.

A Little Girl's Dress. The child's frock depicted in the cut is simplicity itself, but it is picturesque simplicity. The blouse front, back and elbow sleeves of this frock are in figured pongee silk, as is the yoke and standing collar. The blouse front, back and elbow sleeves of this frock are in figured pongee silk, as is the yoke and standing collar. The blouse front, back and elbow sleeves of this frock are in figured pongee silk, as is the yoke and standing collar.

CHILD'S SUMMER DRESS, and airy appearance the very pretty frock.

The "Tiddledy Winks" Apron. It is a great desideratum to find a waist for little girls that shall protect the front of the dress and at the same time be a pretty garment in itself. An admirable apron for this purpose has just been brought out under the name of the "Tiddledy Winks." It is made in many kinds of fabric—batiste, flowered, terry, lawn and fancy net. The apron covers the greater part of the frock; it is cut with a yoke, and is drawn in at the waist with a smart silk cord.

Black grenadine gowns rival those of lace, so long in favor.

Novelties in Neck Wear. The following new arrangements for completing the summer toilet are described by Harper's Bazar: A white net ruche for the neck is newer than those of black lace. It is made of large mesh net, such as fish net, edged with the narrowest purling. The falliness is laid in box plaits in the middle of inch wide ribbon; the frills are each three inches wide above and below the ribbon, the upper frill drooping over and caught now and then to that below. The ribbon extends in long ends in front to tie in a bow.

Escaloped Onions. Slice onions as for frying; cook them in water a few minutes, turn off the water and put a layer of the onions in a pan; add a layer of bread crumbs; season with salt, pepper and butter. When the dish is nearly filled in this manner pour a little cream or milk over all and brown in the oven.

Hints for Housekeepers. Molasses used the same as if it were soap is said to remove grass stains from children's clothing. Some people put a spoonful of horseradish into a pan of milk to keep it sweet, but the horseradish taste is apt to be disagreeable if apparent if the milk is used in tea or coffee.

It is claimed that oil of saffron will keep little red ants out of sugar and cake

boxes, ice boxes, safes, cupboards and other places where food is kept. Vinegar and salt removes wine stains. To remove splashes of paint from window glass melt some soda in very hot water and wash the glass with it, using soft dannel. Lemon juice will lighten frosting, cranberry or strawberry juice will color it pink, and the grated rind of an orange strained through a cloth will color it yellow.

In making custard, pumpkin or lemon pie it is better to partly bake the crust before adding the mixture, so that it may not be absorbed by the paste.

ROBBING THE TOILERS. THIEVES DESPOIL SOME GOOD ALLIANCE MEN

While They Innocently Slumber in a Wakeful Ward, Their Mouth Still Working and Keeping Up a Noise.

Special to the Gazette. GAINESVILLE, COOKE COUNTY, TEX., July 25.—The Farmers' Alliance and Knights of Labor of this county having a picnic here to-day which was attended by a large concourse of people who were addressed by Harry Tracy of Dallas, secretary of the state Alliance, his subject being the suit treasury.

At Brown's wagon yard in this city, pickpockets went through eight or ten farmers last night, securing a good sum from the pockets of the farmers who were asleep at the time, and some of them had their pockets cut, while others had their valuables removed by having their pants unfastened. The robbery was not discovered until this morning, and there is no sign to the thief.

A CORNER ON WHEAT To Be Run by the Farmers' Wheat Trust to Freeze out the Speculators and Buyers.

St. Paul, Minn., July 23.—St. Paul has been made headquarters of a national movement by the Alliance of the country to corner the entire wheat crop of the United States. At No. 317 Wabash street several days a large force of employees have been engaged in sending circulars, with a view of having not only the Alliance men of the United States, but all classes of farmers, keep back their wheat crop until the bears have all been killed off and prices have been advanced to a high point. In other words the Alliance press bureau, the reform press bureau and the state press bureau are working together, endeavoring to unite the farmers of the United States in a gigantic wheat trust in which the producers shall be the stockholders, and by which the speculators and wheat buyers will be squeezed to the wall. At the head of the movement which has its headquarters in St. Paul is George M. Muller, an editor of the state prominent Alliance man. The circulars reciting the benefits of combination and urging the formation of a "trust" has been made public. The circular estimates the wheat crop of 1891 in the United States at 500,000 bushels. The promoters of the farmers' wheat trust believe that four-fifths of this wheat can be held back by the farmers for from four to eight weeks, by which time it is thought that prices will have gone forward. All bearing the names of the secretaries of every Alliance in the United States are now in the hands of Mr. Muller and circulars have been sent to the Alliance in the Eastern wheat-growing states, Illinois, Kansas, Nebraska, Iowa, California, Oregon, and to a part of the remaining wheat-growing states.

One Letter Wrong. A transposition of letters in the same word sometimes produces the most ludicrous results. In "The Still Hour," which was written by Professor Phelps, is the line, "The stillness of the hour is the stillness of a dead calm at sea." A large number was printed and disposed of before it was discovered that "clam" had been printed for "calm."—Providence Journal.

THE WEAK made STRONG. BUDLEY E. JONES CO. SALES ELEVATOR. Little Rock, Ark.

Successful Cake Making. The success of baking cake, etc., depends so greatly upon the oven that it is well to test the heat unless one is so experienced as to tell almost by instinct when the temperature is just right. The following rules are given by a French cook: "Try the oven every ten minutes with a piece of white paper. If too hot the paper will blaze up or brown. When the paper becomes dark brown the oven is fit for small pastry, pies, etc. When it is light brown—that is, the color of really nice pastry—it is ready for tarts. When the paper turns dark yellow—the color of deal—oven is right for sponge cake, meringues, etc." In mixing cakes always add the whites of eggs just as the last before baking. Do not beat them into the mixture, but stir them in lightly and as quickly as you can, especially for sponge cake. Buns are said to be much lighter and shorter when the dough is set overnight and the eggs and flavoring mixed in next day.

Blackberry Vinegar. To make blackberry vinegar choose the finest and ripest berries gathered on a bright day. Put one pound into a basin and bruise them well, then pour on them one quart of the best vinegar. Let them stand a couple of days, then strain the liquor over one pound of fresh whole fruit. Let this stand three days, pass through a jelly bag and boil for five minutes, allowing one and one-half pounds of loaf sugar to each pint of juice. When cold put in clean, dry bottles.

Escaloped Onions. Slice onions as for frying; cook them in water a few minutes, turn off the water and put a layer of the onions in a pan; add a layer of bread crumbs; season with salt, pepper and butter. When the dish is nearly filled in this manner pour a little cream or milk over all and brown in the oven.

Hints for Housekeepers. Molasses used the same as if it were soap is said to remove grass stains from children's clothing. Some people put a spoonful of horseradish into a pan of milk to keep it sweet, but the horseradish taste is apt to be disagreeable if apparent if the milk is used in tea or coffee.

It is claimed that oil of saffron will keep little red ants out of sugar and cake

boxes, ice boxes, safes, cupboards and other places where food is kept. Vinegar and salt removes wine stains. To remove splashes of paint from window glass melt some soda in very hot water and wash the glass with it, using soft dannel. Lemon juice will lighten frosting, cranberry or strawberry juice will color it pink, and the grated rind of an orange strained through a cloth will color it yellow.

In making custard, pumpkin or lemon pie it is better to partly bake the crust before adding the mixture, so that it may not be absorbed by the paste.

ROBBING THE TOILERS. THIEVES DESPOIL SOME GOOD ALLIANCE MEN

While They Innocently Slumber in a Wakeful Ward, Their Mouth Still Working and Keeping Up a Noise.

Special to the Gazette. GAINESVILLE, COOKE COUNTY, TEX., July 25.—The Farmers' Alliance and Knights of Labor of this county having a picnic here to-day which was attended by a large concourse of people who were addressed by Harry Tracy of Dallas, secretary of the state Alliance, his subject being the suit treasury.

At Brown's wagon yard in this city, pickpockets went through eight or ten farmers last night, securing a good sum from the pockets of the farmers who were asleep at the time, and some of them had their pockets cut, while others had their valuables removed by having their pants unfastened. The robbery was not discovered until this morning, and there is no sign to the thief.

A CORNER ON WHEAT To Be Run by the Farmers' Wheat Trust to Freeze out the Speculators and Buyers.

St. Paul, Minn., July 23.—St. Paul has been made headquarters of a national movement by the Alliance of the country to corner the entire wheat crop of the United States. At No. 317 Wabash street several days a large force of employees have been engaged in sending circulars, with a view of having not only the Alliance men of the United States, but all classes of farmers, keep back their wheat crop until the bears have all been killed off and prices have been advanced to a high point. In other words the Alliance press bureau, the reform press bureau and the state press bureau are working together, endeavoring to unite the farmers of the United States in a gigantic wheat trust in which the producers shall be the stockholders, and by which the speculators and wheat buyers will be squeezed to the wall. At the head of the movement which has its headquarters in St. Paul is George M. Muller, an editor of the state prominent Alliance man. The circulars reciting the benefits of combination and urging the formation of a "trust" has been made public. The circular estimates the wheat crop of 1891 in the United States at 500,000 bushels. The promoters of the farmers' wheat trust believe that four-fifths of this wheat can be held back by the farmers for from four to eight weeks, by which time it is thought that prices will have gone forward. All bearing the names of the secretaries of every Alliance in the United States are now in the hands of Mr. Muller and circulars have been sent to the Alliance in the Eastern wheat-growing states, Illinois, Kansas, Nebraska, Iowa, California, Oregon, and to a part of the remaining wheat-growing states.

One Letter Wrong. A transposition of letters in the same word sometimes produces the most ludicrous results. In "The Still Hour," which was written by Professor Phelps, is the line, "The stillness of the hour is the stillness of a dead calm at sea." A large number was printed and disposed of before it was discovered that "clam" had been printed for "calm."—Providence Journal.

THE WEAK made STRONG. BUDLEY E. JONES CO. SALES ELEVATOR. Little Rock, Ark.

Successful Cake Making. The success of baking cake, etc., depends so greatly upon the oven that it is well to test the heat unless one is so experienced as to tell almost by instinct when the temperature is just right. The following rules are given by a French cook: "Try the oven every ten minutes with a piece of white paper. If too hot the paper will blaze up or brown. When the paper becomes dark brown the oven is fit for small pastry, pies, etc. When it is light brown—that is, the color of really nice pastry—it is ready for tarts. When the paper turns dark yellow—the color of deal—oven is right for sponge cake, meringues, etc." In mixing cakes always add the whites of eggs just as the last before baking. Do not beat them into the mixture, but stir them in lightly and as quickly as you can, especially for sponge cake. Buns are said to be much lighter and shorter when the dough is set overnight and the eggs and flavoring mixed in next day.

Blackberry Vinegar. To make blackberry vinegar choose the finest and ripest berries gathered on a bright day. Put one pound into a basin and bruise them well, then pour on them one quart of the best vinegar. Let them stand a couple of days, then strain the liquor over one pound of fresh whole fruit. Let this stand three days, pass through a jelly bag and boil for five minutes, allowing one and one-half pounds of loaf sugar to each pint of juice. When cold put in clean, dry bottles.

Escaloped Onions. Slice onions as for frying; cook them in water a few minutes, turn off the water and put a layer of the onions in a pan; add a layer of bread crumbs; season with salt, pepper and butter. When the dish is nearly filled in this manner pour a little cream or milk over all and brown in the oven.

Hints for Housekeepers. Molasses used the same as if it were soap is said to remove grass stains from children's clothing. Some people put a spoonful of horseradish into a pan of milk to keep it sweet, but the horseradish taste is apt to be disagreeable if apparent if the milk is used in tea or coffee.

It is claimed that oil of saffron will keep little red ants out of sugar and cake

DRS. BETTS & BETTS. PHYSICIANS, SURGEONS AND DENTISTS. 1005 : MAIN : STREET, Dallas, Texas.



The most widely advertised and successful specialists in the United States. Dr. Betts & Betts, in the treatment and cure of various diseases, have secured the highest honors and awards from the Surgeons-General of the United States. A CERTAIN AND POSITIVE CURE in the awful effects of early venereal diseases, such as GONORRHOEA, BLINDNESS, DEAFNESS, STIFFNESS OF JOINTS, PRIVATE BLOOD AND SKIN DISEASES, NEURALGIA, DEBRILITY, AND ALL THE ORDERS YIELDING TO THE SKILLFUL HANDS OF THE ABOVE NAMED PHYSICIANS.

DRS. BETTS & BETTS. A SURE CURE. Address: 1005 Main Street, Dallas, Texas.

DRS. BETTS & BETTS. 1005 Main Street, Opposite Postoffice, DALLAS, TEXAS.