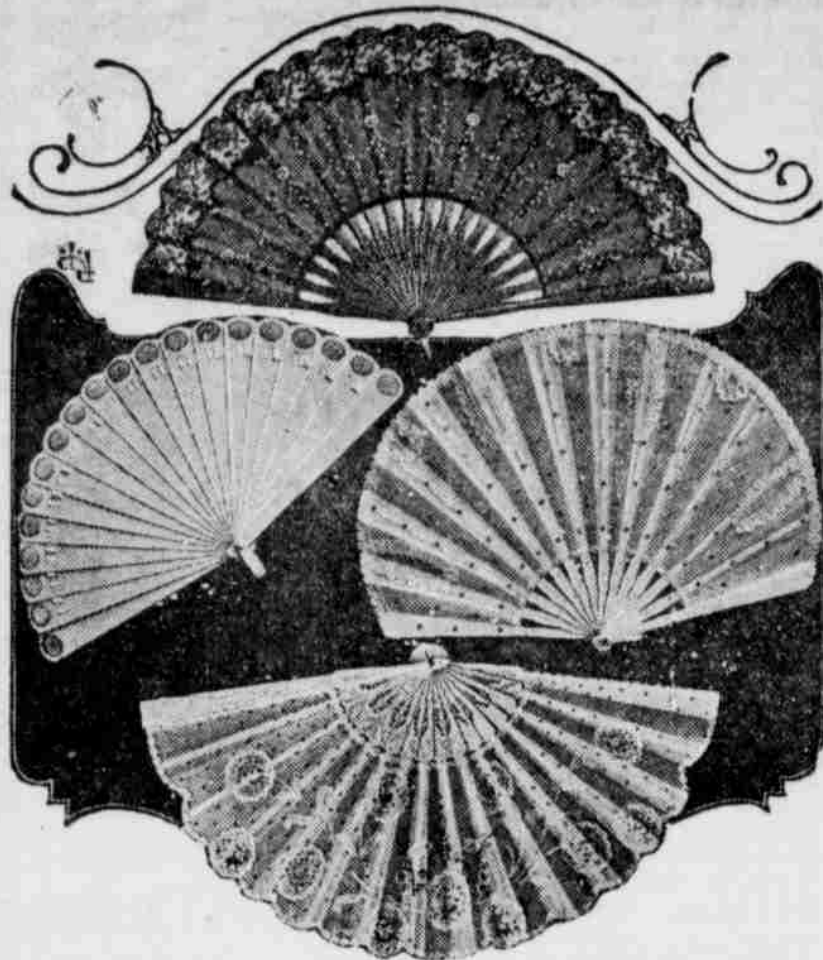


Permanent Styles in Fans



There is nothing very new to report in fans, and there hardly need be, for, like flowers, they suit us as they are. They are medium or small in size and composed of the fragile and fair materials we are used to. Silk gauze or lace or both combined make airy backgrounds for flowers painted in festoons and wreaths in miniature, but perfect art. Spangles, thicker than stars in the sky, sparkle over all. They were never so liberally used.

Ivory, mother of pearl, or wood, with much carving and picking out in gold or silver paint, form the sticks. Even in the least expensive fans there is an unusual amount of beautiful decoration. The imitation ivory sticks are quite as beautifully handled as the genuine. It takes a good judge to tell the difference.

Fans of white gauze with medallions and borders of princess lace braid and thickly spangled with tiny silver sequins have proved their captivating qualities by heading the list of "best sellers." In the month of roses, when graduates and brides must be remembered, this is the fan that is scattered to all the points of the compass. Fans of black gauze with many spangles put on in a set design and scattered over the surface besides, have proved as alluring as ever.

Small celluloid fans that may be carried in the handbag are deco-

rated with gold borders in set figures or are gay with painted flowers. One of these is a novelty having a small coin carrier at the base of the stick, just large enough to hold dimes. Pretty as they are, none of these fans are expensive unless one chooses those with pearl sticks or having much carving.

Among the very cheap fans, such as sell for twenty-five cents or not more than fifty, the Japanese designs offer really good colorings and fascinating surfaces. They are well made and more than tasteful; they are often fine examples of Japanese art.

Knitted Silk Sports Coats.

Knitted silk sports coats are not sweaters. True, they can be used for many of the purposes for which a sweater is used, but there is quite a difference in the garments. Various kinds of knitted silk fabrics are used for the purpose, but, unlike the sweater, they are lined, and sometimes with a silk strongly contrasting with the outer material. Not infrequently this silk runs over into cuffs and collar. The coats are made along loose wrap lines, sometimes belted or sashed. Semi-norfolk jackets of knitted silk are very fetching and among the most popular coats in the knitted silk fabrics.

About Shoes for the Young People



Following in the shoe tracks of their elders, children and half-grown young people are wearing the best-looking and best-made shoes which have fallen to their lot so far. The correct styles for children as to shape are those that follow the shape of the foot, snug enough not to slip at the heel, and a little longer and broader than the feet they are to clothe, with wide toes, flexible soles and low heels.

The matter of shape disposed of, without room for mistake, there is left a considerable latitude in choice of design and finish. All on the same sensible last, plain, dressy and fancy shoes have received almost as much attention at the hands of manufacturers as those meant for older people—and this is saying a lot.

An attractive dress shoe for a child is shown in the picture, with white kid and patent leather combined in a graceful design. It fastens over the instep and ankles with cut-out straps buttoned over black buttons at the side. The neat machine stitching is an important feature in its finish. A flat ribbon bow decorates the toe.

For the well-grown miss a pretty foot is shown with cloth top, patent leather trimming and laced fastening.

It is trim in appearance and broader in the toe than it looks. The narrow effect is accomplished by the long point in the tip of patent leather.

The plain leather sandals made for children's midsummer wear deserve a good word always. Worn without stockings, they help out the youngsters that are denied the pleasure of running barefoot, and are so easy to put off and on that the little people can indulge in the joy of getting their feet on the ground occasionally.

JULIA BOTTOMLEY.

Braid in Millinery.

Serviceable, adaptable braid has been called upon for trimming the newest tailored hats, and some very unique effects have been obtained from its artistic use. A large chou or rose of folded white silk braid effectively trims a fine white leghorn. A three-cornered dark brown milan has dangling at one side a red apple of souché braid alluring enough to tempt any modern daughter of Eve. Wide cotton braid with colored borders band the sports hats of panama, silk and peanut straw. Watch the braid counters for choice bits if you wish a new hat trimming.

The Married Life of Helen and Warren

By MABEL HERBERT URNER
Originator of "Their Married Life," Author of "The Journal of a Neglected Wife," "The Woman Alone," etc.

Helen Is Furious When Warren Condone the Petty Dishonesty of Their Maid

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Mabel H. Urner.

"But we can't keep a girl that's dishonest!" protested Helen.

Warren's only answer was an indifferent shrug as he flipped the ashes from his cigar to the edge of his salad plate.

"And the brazen way she denied it!" persisted Helen indignantly. "She kept saying it was hers! I had to get the bolt and show her where she'd cut it off before she'd admit she'd taken it."

"Oh, well, what's a few ribbons, anyway?"

"If she takes ribbons, she'll take other things. I'll always feel I can't trust—"

Then as Emma entered with the coffee: "Did you have a busy day, dear? Many people in?"

Emma's usually placid face was slightly flushed. Had she been listening? Helen waited until they were in the library, out of the reach of possible eavesdropping, then she went on heatedly:

"It's the feeling that she goes through my things when I'm out—that's what makes me wild! That ribbon was in a box way in the back of the drawer—she had to go through everything to find it."

"Lock your door."

"Oh, I can't lock up things! I won't have a girl I can't trust!"

"Well, it's up to you. Fire her if you want to—but she's an A-1 cook."

And, drawing up a chair for his feet, Warren settled back with the paper.

Helen took up the last Woman's Journal and turned to "The War's Influence on Early Spring Fashions."

Her mind passed unmeaningly over the words. She was thinking of some narrow lace in the same drawer with that ribbon—and all that sashet she had brought from London!

Throwing down the magazine, Helen ran into her room and got out the lace. There was so much of it, several yards might have been cut off; she could not tell. But the sashet was all there—four unopened bottles, the one on her dresser and one she had given Carrie.

While she had these things out, Helen started to straighten her drawer, her mind still revolving around the problem of Emma.

"What's going on in there?" called Warren complainingly, who, although buried in his paper, always wanted her with him in the evening.

"In just a minute, dear; I'm putting away some things."

Before going back to the library, Helen went out to the kitchen to speak about the corn muffins for breakfast. But Emma was not there. She had hurried through her dishes and was gone—probably to the "movies" with Mrs. Carson's maid.

The kitchen was dark, but in Emma's room the light was still burning. As Helen went in to turn it off, she glanced about disapprovingly.

The dusty bureau was littered with hairpins, curlers and picture postcards. One of the drawers was half open, giving a glimpse of the confusion within.

Helen stood with her hand raised to switch off the light, struggling with a sudden impulse to look through Emma's things. She had always respected the privacy of a girl's room, but Emma had taken that ribbon and she had a right to know if she had taken anything else.

Hesitatingly she turned to the dresser and opened the top drawer. Underneath a tangle of soiled handkerchiefs, collars and ribbons, Helen was amazed to find a number of things she had thrown away—a broken comb, a velvet rose, an empty perfume bottle and some old white gloves.

Why had she saved those worthless things? It could hardly be called dishonest, but it showed a desire to hoard that Helen did not like.

In the next drawer were an old silk petticoat and a lace yoke that only last week she had wrapped in a bundle and put on the dumb waiter. So Emma had unwrapped the bundle and taken them out!

Helen turned from the bureau to the narrow closet. As she opened the door an old straw hat of Warren's tumbled down from the upper shelf. What could the girl want with that?

A hasty search disclosed nothing else. With a thorough distaste for the work, Helen shut the closet door, but a roll of clothes kept it from latching. As she lifted the bundle to push it back—underneath, in a torn bit of tissue paper, gleamed something pink and satiny.

Helen caught it up. It was over two yards of wide ribbon—enough to run in a skirt.

The next moment she was in the library, shaking the ribbon at Warren with an excited, vehement "This settles it! She'll have to go! Look what I found in her room!"

"Eh, what's that?" irascibly, glaring over his paper.

"I knew she took a lot of narrow ribbon—but I didn't know she took this! She had it hidden in the bottom of her closet! Now do you want me to keep her?"

"Who said I wanted you to keep her? All I want is to be let alone!"

Wrought up to a feverish indignation, Helen could hardly wait until Emma returned. She would tell her tonight that when her month was up she would have to go. Why, the girl was brazen—absolutely brazen.

And she had come with a reference for honesty! That showed how little a reference meant. Helen was walking excitedly up and down.

"You know what I'm going to do!" tempestuously, again confronting Warren. "I'm going to call up Emma's reference right now and ask what she meant by saying the girl was honest!"

Go ahead! Whoop it up! with aggravating unconcern.

A hurried search through her desk, and Helen found the address—Mrs. Lewison, Lenox 5174.

A moment later she had Mrs. Lewison on the 'phone.

"This is Mrs. Curtis! I'd like to speak to you about a maid, Emma Anderson. I believe she had a reference from you?"

"Yes, I gave her a reference," in a questioning voice.

"And I think you said she was honest. Well, I—I'm sorry to say I haven't found her so—that is in small things—"

"Was it ribbons?" laughingly.

"Why—how do you know?"

"That was Emma's weakness. She would take ribbons to run in her underwear—but as long as she was with me she never took anything else."

"Then you think she can be trusted with the silver and other—"

"Absolutely. She was here over a year and I trusted her with everything. I consider her a very good girl, and I didn't hesitate to give her a reference. You know most of them have worse faults than—"

"Yes, I know," murmured Helen. "Only I wanted to be sure."

When she hung up the receiver she turned to Warren with a puzzled, "Dear, she says it's only ribbons! The girl has a mania for ribbons, but she's really honest in every other way."

"Why in blazes don't you give her some ribbon—if that's all she wants."

"But she was so untruthful about it," unheedingly. "She insisted the ribbon was hers! Then, with sudden intensity, 'Now I know what I'll do! I'll give her another chance. I'll put this piece back, and when she comes in I'll ask her if she's sure she returned it all.'"

With deliberate care Helen put the ribbon back under the bundle of clothes in Emma's closet, then left the hall door open so she could hear her come in. It was ten now, and she rarely stayed out after half past.

While she waited, Helen rehearsed just what she would say. She would not seem angry or excited, but if Emma insisted that there was no more ribbon in her room, then she would go straight to the closet and lift up the bundle of clothes. With a grim satisfaction she pictured this scene and the girl's confusion.

At last came the sound of a closing door—Emma had come in.

Resolutely Helen went out to her room. At the door she hesitated. The transom was open, and she could hear the girl humming, and talking to Pussy Pur-Mew.

"Is Pussy hungry?" A faint, answering "mew." "Does Pussy want some milk?"

Helen drew back into the dark as Emma's door opened with a flood of light. She was going out to the kitchen for the milk, still talking to Pussy Pur-Mew in her cooling, girlish way.

Standing irresolutely in the darkened dining room, Helen thought of what Mrs. Lewison had said—that the girl was young and vain and had a weakness for ribbons, but that she was absolutely honest about everything else. Somehow Helen's indignation and resentment were waning.

She thought, too, of the trouble and worry of breaking in another girl, who might have worse faults and more of them. Might it not be easier to simply lock up her ribbons and say nothing?

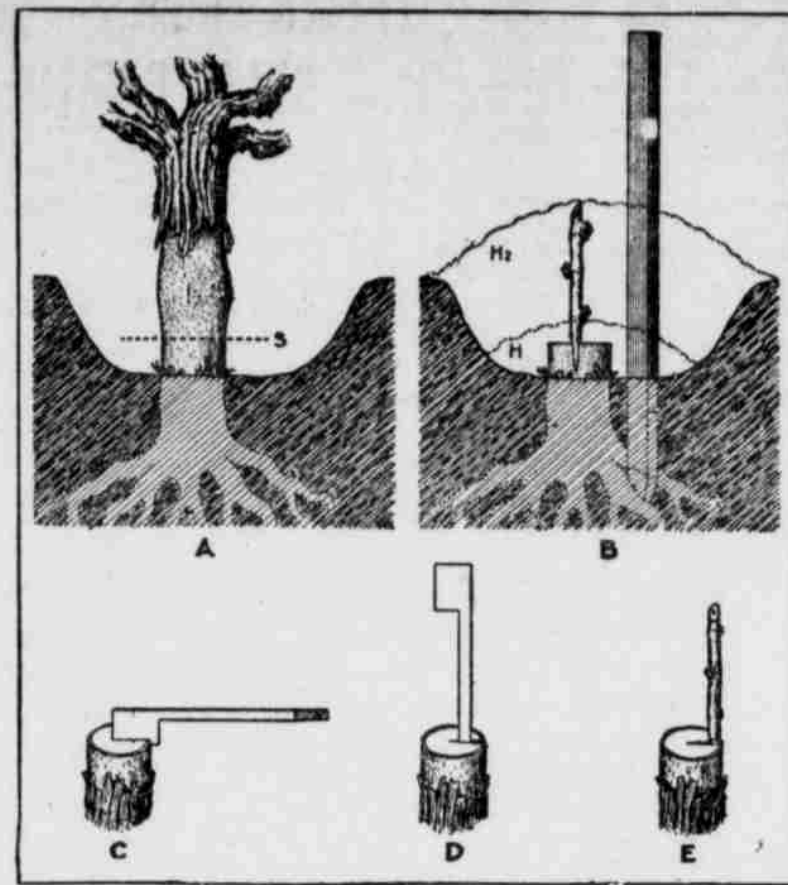
Another moment of indecision, and Helen noiselessly left the dining room.

"Well, how about it?" demanded Warren, when she came back and took up the magazine with an effacing, uncommunicative air. "Did she own up?"

"I didn't ask her. I—thought I'd let it go this time."

"Petered out, eh? Kicked up a dust about nothing? Give the girl some ribbon, I tell you, if that's all she wants. Can't expect a paragon for five a week. Where's the other part of this paper?"

ONE WAY TO CHANGE VARIETY OF GRAPES



Grafting Vineria Vineyards.

(By F. T. BLOTTI.)

The best time for grafting depends somewhat on the soil and climate, but usually the latest grafts do the best, provided the scions are completely dormant and otherwise in good condition. If the buds of the scions have started and the bark becomes loose, many will fall. In the stiffer and wetter soils, much greater care is necessary in choosing the time for grafting. The soil should be in such a condition that it will pulverize easily. Lumpy soil placed about the graft will cause many failures.

More grafts fail from an excess of moisture than from drying out. This moisture may be already in the soil, or due to rains after grafting, or it may simply be due to the sap which flows out of the cut stump. The amount of sap that will flow out of a vine two or more inches in diameter is very considerable and quite sufficient in many cases to "drown" the graft. This may be avoided by cutting off the vines one or two days before grafting and leaving them exposed to the air, in order that the main flow of sap may dry up. This is good practice in all cases where the vines are over 1½ inches in diameter.

The first thing to do is to clear away the earth from around the base of the vine, making a pit about two feet in diameter, and two to three inches deeper than the level at which the grafting is to be done. The earth should be well cleaned off the stem of the vine and the rough, dry bark removed. (See A in illustration.) The vine is then ready for decapitation. This is done by sawing horizontally in such a place that about two inches of smooth, straight grain are left at the top. (See S in Fig. A.) If the sawing is done at or too near a place where the grain of the wood is crooked or curly, great difficulty will be found in making a good fit.

After leaving the decapitated vine 24 hours to bleed, it is ready for the insertion of the scion. In making the cleft, a place should be chosen where the bark is smooth and sound. The

cleft must be made by splitting. With a slight blow of a wooden mallet the grafting knife is driven one-eighth of an inch into both wood and bark (see Fig. C). The chisel end of the grafting knife is then placed in the mark and driven in an inch or so, sufficient to open a cleft wide enough to allow the entrance of the scion (Fig. D). The scion is inserted and when the cleft is released and removed the tension of the wood will hold the scion firmly in place (Fig. E).

As soon as the scion is in place, all cut surface of stock and scion should be carefully covered with a couple of inches of moist, well-pulverized soil (see H, Fig. B), and a stake driven in such a position that it will support the first growth of the graft. The complete filling of the hole may be deferred for a few hours, except in extremely hot, dry weather, but not long enough to run any risk of having the scion become even slightly dry. No wax, clay or similar material is needed. There is nothing better to put around the union than moist, loose soil. If the cleft is too large it is a good practice to cover the cleft in the stock with a leaf or anything that will exclude the soil. The filling up of the hole with soil should be complete and the whole scion may be covered up unless the soil has a tendency to bake. When finished, each graft will be in the middle of a wide mound of soil (see H2, Fig. B). Narrow mounds may become too dry. The mounds should not be disturbed by hoe or cultivator until the unions are well formed. If the scions are completely covered and the mounds form a hard crust, this crust should be carefully broken with the fingers.

Judgment and careful work are needed in suckering. When the grafts have started to grow vigorously, so that the shoots can be tied to the stake, it is safe to commence suckering. When grafts are slow in starting, and the suckers vigorous, it is necessary to sucker before the scion has grown much. This can be done safely if care is used.

THINNING THE FRUIT IS GOOD PRACTICE

Overtaxing Capacity of Tree by Excessive Crop Is Short-Sighted Policy.

Thinning the fruit is a step that many fruit growers are slow to adopt and yet it is as commercially profitable as the culture of the soil or spraying, and should be regarded as essential. In a good crop year peaches set in a profusion far beyond the resources of the tree, and this is also usually true of plums and other apples.

To overtax the capacity of a tree by an excessive crop is a very short-sighted policy. The evil results of overbearing are seen in irregular habits of bearing, for an exhausted tree will take one or more years to retrieve its powers. They are seen in a shortened life and sometimes in death within the year; in diminished vigor which invites attacks of insects and diseases; in small undervalued fruit which sells at low prices and is often unmarketable; in a greater proportion of wormy and rotten fruit.

Peaches should be thinned to a distance from three to six inches. To many six inches will seem excessive, but experience will justify it in the case of large-growing varieties. No fruit should be permitted to be in contact and in thinning bear always in mind the room required by an individual fruit when grown to full size.

Thinning should be done early when fruit is the size of hickory nuts, but after the drop that usually takes place in early summer is past. But while thinning is best done early as involving less tax on the tree, it is far better to do it quite late, even when fruit is nearly full grown, than not at all.

INCREASE VALUE OF GRAIN BY GRINDING

Saves Animal the Work and Energy Required to Digest Food Materials Given It.

It has been proved that grinding corn increase its feeding value about 6 per cent. This increase is not sufficient, however, to warrant a farmer's sacking the grain and hauling it to town or to a neighboring farm to be ground. On the other hand, where one already has a good grinding outfit of his own and can perform the work at home without extra labor grinding may be desirable for the hard grains such as corn, millet, kafir corn, milo maize, wheat and barley.

The principle involved in grinding grains is to pulverize the food materials so that the digestive juices may act more completely and also to save the animal the work and energy required to digest and eliminate it. Thus, grinding grains enables an animal to consume more roughage or bulky foods. Where maximum results are desired without regard to the cost, grinding grains may assist one in reaching this end.

If one wishes to force dairy cows for a high record of milk and butter fat or obtain maximum gains with show cattle or hogs, ground grains, although expensive, may be used. Old animals, dairy cows and hogs, and horses that are being worked hard sometimes make grinding profitable, but the extra cost of preparing the food for sheep, beef cattle and idle horses will not pay for grinding the ordinary grains. It is well to remember that feeding a balanced ration to live stock is better than any other method of feed preparation, such as shelling corn, grinding, soaking and cooking grains or chaffing hay.

MARKET QUOTATIONS

Live Stock.

DETROIT—Cattle: Receipts, 1,515; market dull; best dry-fed, \$8@8.50; best handy weight grass butcher steers, \$7@7.75; mixed steers and heifers (grassers), \$7@7.50; handy light butchers (grassers), \$6.50@7; light butchers (grassers), \$6@6.50; best cows, \$6@6.25; butcher cows, \$5@5.50; common cows, \$4@4.50; canners, \$3@4; best heavy bulls, \$6@6.25; bologna bulls, 15.25@5.75.

Veal calves: Receipts, 557; market strong and 25c higher; best, \$10.50@11; others, \$7@10.

Sheep and lambs: Receipts, 986; market strong; best lambs, \$10.50@11; fair lambs, \$7.50@8.50; light to common lambs, \$6@7; yearlings, \$7@8; fair to good sheep, \$4.25@5.25; culls and common, \$3@4.

Hogs: Receipts, 4,924; market 10@15c higher; all grades, \$7.90@7.95.

EAST BUFFALO—Cattle, Receipts, 2,875; market 25c higher; choice to prime shipping steers, \$9.40@9.65; fair to good, \$8.75@9.25; plain and coarse, \$8@8.50; choice handy steers, \$8.50@9; fair to good, \$8@8.25; light common, \$6.75@7; yearlings, \$8.50@9.50; prime fat heifers, \$7.75@8.50; best handy butcher heifers, \$7.50@7.75; common to good, \$6.50@7.25; best fat cows, \$6.75@7.25; good butchering cows, \$6@6.50; medium to good, \$5.50@6; cutters, \$4.50@5.20; canners, \$4@4.25; best heavy bulls, \$6.75@7.25; good butchering bulls, \$6.50@7; light bulls, \$5.50@6.

Hogs—Receipts, 1,600; market 10@15c lower; heavy, \$8@8.10; mixed and yorkers, \$8.15@8.25; pigs, \$8.25@8.35.

Sheep and lambs—Receipts, 2,000; market 50c higher; top lambs, \$11@11.25; yearlings, \$8@9; wethers, \$6.75@7.25; ewes, \$5.25@6; cull sheep, \$3@4.

Calves—Receipts, 1,400; market strong; tops, \$10.50@11; fair to good, \$9.50@10; grassers, \$4@6.

Grains, Etc.

DETROIT—Wheat: Cash No. 2 red, \$1.25; July opened with a drop of 1-4c at \$1.05 1-4 and advanced to \$1.07; September opened at \$1.03 3-4 and advanced to \$1.04 1-2; No. 1 white, \$1.22.

Corn—Cash No. 3, 77c; No. 3 yellow 2 cars at 78c; No. 4 yellow, 76 1-2c.

Oats—Standard, 51@51 1-2c; No. 3 white, 50 1-2@51c; No. 4 white, 49@50c.

Rye—Cash No. 2, \$1.12; August, 93c.

Beans—Immediate and prompt shipment, \$2.90; July, \$2.95.

Cloverseed—Prime spot, \$8.20; October, \$8.60; prime alsike, \$8.50.

Timothy—Prime spot, \$3.20.

Hay—No. 1 timothy, \$18.50@19; standard timothy, \$17.50@18; No. 2 timothy, \$16.50@17; light mixed, \$17.50@18; No. 1 mixed, \$16@16.50; No. 1 clover, \$14@14.50; No. 2 clover, \$12@13; rye straw, \$8@8.50; wheat and oat straw, \$7@7.50 per ton.

Flour—In one-eighth paper sacks, per 196 pounds, jobbing lots: Best patent, \$6.30; second patent, \$6; straight, \$5.90; spring patent, \$6.50; rye flour, \$6.40 per barrel.

Feed—in 100-lb sacks, jobbing lots: Bran, \$25; standard middlings, \$29; fine middlings, \$32; coarse cornmeal, \$33; cracked corn, \$32; corn and oat chop, \$36 per ton.

General Markets.

Cherries—Sour, \$2@2.25 per bu. Gooseberries—\$2@2.25 per bu. Blackberries—\$2.50@3.75 per 24-quart case.

Huckleberries—\$4@4.25 per 24-quart case.

Raspberries—Red, \$7@7.50 per 24-quart case; black, \$3.50@3.75 per 24-quart case.

Peaches—Southern, 75@80c per 4-basket crate; Oklahoma, 75@80c per 4-basket flat.

Strawberries—Shipped in, \$1@1.25 per 16-quart case; home-grown, \$2.50@3 per bushel.

Apples—Ben Davis, \$3.50@3.75; Baldwin, \$5.75@6 per barrel; western apples, \$2@2.25 per box; new, \$1.50@1.75 per box.

New Cabbage—\$1.25@1.50 per crate. Green Corn—\$5.50 per barrel and 60c per dozen.

Lettuce—Head, \$1.25; leaf, 25@30c per bushel.

Dressed Calves—Fancy, 11 1-2@12c per pound; common, 10@11c.

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

Celery—Florida, \$3@3.25 per crate; Michigan, 15@20c per dozen.

Onions—Texas Bermudas, \$1.25 for yellow and \$1.25 for white per crate. Honey—Choice to fancy new white comb, 14@15c; amber, 8@9; extracted, 5@6c per lb.

Live Poultry—Broilers, 25@27c; hens, 14 1-2@15c; No. 2 hens, 12c; ducks, 16@16 1-2c; geese, 10@11c; turkeys, 17@18c per lb.

New Potatoes—Texas Triumphs, 65c per bu; Bermuda, \$4@4.50 per bbl and \$2 per bu; Virginia Cobblers, \$2@2.25 per bbl.

Cheese—Wholesale lots: Michigan flats, 14@14 1-4c; New York flats, 15 1-2@16c; brick, 14 1-4@14 3-4c; Limburger, 2-lb packages, 13 1-2c; 1-lb packages 11 1-2@15c; imported Swiss, 31c; domestic Swiss, 19@21c; long horns, 18c; daisies, 15c per lb.