THE OREGON DAILY JOURNAL, PORTLAND. SATURDAY EVENING, FEBRUARY 29, 1908.



The Girl and the Home. HE matter of easy reforms in household, which occupied a place on last Saturday's page, is one that is surprisingly fascinating when one really gets into the spirit of it. Last week we considered the parlor. Let us make a few plans this week for the dining room

What should be done with the dining foom floor is one of the most diffiroom floor is one of the most diffi-cult problems to settle to one's satis-faction in the whole range of house furnishing. Gene thing is certain. In the dining-room of the ordinary house-hold, a carpet is a trial. It grows worn in a beaten path around the table, the children spill milk on it and drop smudges of butter and syrup. In 1 little while it is a dingy eyesore and the girl who is trying to make her home attractive is discouraged when

nitidges of other a dingy eyesore and little while it is a dingy eyesore and the girl who is trying to make her home attractive is discouraged when she looks at it. Well, leave the mat-ter of the carpet for a moment and see if a plan can be made for the color scheme of the whole room. Green and white makes an attrac-tive dining-room. Blue and white is good, especially if one has some good China or odd pieces of pottery to dis-play. Yellow is another good color to use, especially if the room has a morthern exposure or is near other houses so that there is little light. Let us adopt the yellow for the din-ing-room, for very often the planner of the house forgets that people want sunshine in the dining-room and tucks it in anywhere. To make the room really attractive the walls should be calcimined in a light buff. The celling should be of the same shade or a little lighter. A friese of paper in colors which will harmonize will help greatly. But be careful if the room is already small not to select a paper with large figures. The landscape papers made for such a puspose are some of them excellent, and not expensive. They make a room look larger by seeming to open vistas of the out-or-doors. A lattleo excellent, and not expensive. In the most set of the out-or-doors. A lattice effect with growing vines is another wood paper for this purpose in the small room. If these are not obtainable, a paper of darker shade of yellow with a picture molding below it give a good effect.

It is next in order to look to the It is next in order to look to the windows. If other houses are too near for comfort, select a material for the curtains that will seem to let in the sumshine and keep out the neighbors. Yellow is the best of colors for this. Not a mustard color, of course, nor an orage shada. The flowered Swiss curtains are good for the dining-room, and it is always, possible to get scrim or chosescloth and border it with some flowered stuff, on the plain, or a plain border of yellow. Yellow shades can be bought, and if they look well with the outside color of the house, will often give a better effect than the or-dinary green ones.

dinary green ones. Now that the color scheme is de-cided, let us take up the matter of a carpet again. You may think it a matter of repetition, but from experi-

Blouse With Adjustable Shoulder

who is interested in her home can-not embroider a simple centerpiece of this kind she can easily make one by applique work. Simply cut a large pattern of figured goods from some suitable material and couch it onto a suitable material and couch it onto a

every one cannot wear the gored skirt, but the newest are shown in 6, 7, 9, 12, 15 and 17 gores, very full around the bottom and with a decided flare. I visited a fushionable shop the other day and examined some of their spring models. The very noticeable feature was strappings of silk and silk-covered buttons. One skirt of chiffon Panama had 17 gores with taffets bands one quarter inch wide stitched in four groups of 8 or 10, from the hem to the knees. Another one had graduated bands from a quarter inch to two or more inches. One beautiful brown vone skirt was trimmed with two rows of bands in about the same place as they have been put this winter. At the side gores the strappings were run upward and pointed at the ends, while between them were cross straps finbetween them were cross straps finished with buttons. One of the prettiest and most fash-

ionable of fads is the wearing of even-ing cloaks or capes to dinners and evening affairs. The dresslest of these are made of white broadcloth, satin, soft serge or flannel and lined with a soft color. Those of a delicate tint, such as

pale violet, green, pink or blue and fawn color are lined with a rich browhich the head is spassed, points fail back and front and over the arms respectively. Those over the arms could be rounded off to look more like sleeves and then bordered all around with rows of pink soutache braid. The neck is finished in exactly the same way, is simple but extremely pretty. Plain flannel, unlined, is also warm and pretty. In the case of a plain all-around

Plain flammel, unlined, is also warm and pretty. In the case of a plain all-around skirt any superfluous length in the pattern should be cut off at the foot of each gore. This is best effected by measuring the exact length required and marking off the amount to be cut off at the bottom of the pattern, trac-ing a line with a dressmaking wheel or pencil before beginning to use for the trimpings. The facing used for the trimpings. The facing is very elaborate and should be planned to match the gown worn. Sashes are to be worn with all even-ing gowns and thin frocks. They are being caught through a large silver buckle with the ends falling to the hem of the gown, and others being made bows that are fastened invisibly. Beau-ticul dowered sashes are to be worn pencil before beginning to use the tiful flowered sashes are to be worn ssors, with light summer dresses and lingerie

scissors. Some linen sheets for a bride were daintily marked with the initials in tiny cross-stitch, the weaves, of the sheet being used for a guide, as cross-stitching is done on canvas. Below was the date, and the whole marking occupied not more than half an inch The suit that will be most popular for

 Advance in making at least one of the season's negligees. It is fash-ioned from a square piece of pale pink wash silk, lined with a square of alba-tross the same shade. Directly in the center a square might be cut, through
 the skirt, and is used with any thin material. The skirts are all very long, with at least an inch lying on the floor the season's negligees. It is fash-ioned from a square piece of pale pink tross the same shade. Directly in the center a square might be cut, through
 the skirt, and is used with any thin material. The skirts are all very long, with at least an inch lying on the floor strong models in separate with at least a feeded train in back. The new spring models in separate wither are showing the gored effect there are some plaited ones, because
 The colors that are shown for spring are all charming because for out of doors at that time of year. The blues are pretty and doubless will be worn a freat deal. Ceil blue and blu-ette and lotus blue are rather new shades and will be used in abundaned this brings into prominence the gray-blues. The navy blue will ever be worn and it is very attractive when
 they last well into the day, and all day in cloudy weather or indoors in vases.

 LINNTS FOR HOUSEFUEFERS
 there are some plaited ones, because
 ones, because
 the navy blue will ever be worn and it is very attractive when
 Avoid reading during sickness and after measles, scarlet fever and any explanation

HINTS FOR HOUSEKEEPERS Good Recipes. F OR One Ple-Inexperienced house-these persoften find it annoying to stop and divide up, or reduce re-cipes where the proportions are given is of the right temperature for frying an inch cube of bread, cut from the soft part of the loaf, and if in 40 sec-onds it is a golden brown the fat is ond it is a golden brown the fat is blues. The navy blue will ever be worn and it is very attractive when brightened with baby blue. The At-lantic blue, vivid and bright, is charm-ing and becoming. Pink and all its shades are being received with much favor. Raspberry, that has been worn whold its own. New rose, old rose and dull rose are liked. Watermelon pink combined with a deeper shade is beau-

* * *



The Woman Courier.

38 38 38

Emergency Bag.

CONVENIENT addition to the med-

26 26 26

icine closet is an emergency bag.

WANY women who are planning to

travel in Europe probably do not

wish to go with parties that in-

Boy's Russian Suit With Panel Front.

A icine closet is an entry of two strips of It should be made of two strips of wealth is being used for the alleviation heavy linen or denim, about six or weath is being used for the alleviation of distress: and, second, that mere charity has been supplanted by the en-lightened use of money for the perma-nent benefit of the classes that need as-sistance. The best charity is that which makes charity unnecessary—such is the new gospel of giving. seven inches deep, the back piece to be made about 18 inches long and the front 27 inches. The two strips should be bound together at the, ends and across the bottom, then stliched to form several pockets. A flap should be but-toned over the top and each pocket la-

....

several pockets. A flap should be but-toned over the top, and sach pocket la-beled with indelible ink. One pocket should contain rolls of bandages, another bits of old soft linen, another lint from worn-out napkins. Other pockets should be made to ho.d bottles of medicine. been fastened two or three times. R R R Fads and Fashions. By Florence Fairbanks. N EW YORK, Feb. 29.—The beauty of all evening gowns of the season will depend chiefly on their lin-ings and trimmings. The dress mate-rials will be of a plain color many and of blue that matched the broad-rials will be of a plain color many and of blue that matched the broadby applicate of there agoes from some place of many be simply but oblas as and triamings. The desent of the sensor of the sensor place of many be simply but oblas as and triamings. The desent of the sensor of the sensor server (lab to for the sensor server) and the but on the sensor server (lab to for the sensor server). The senser the sensor server sensor sensor sensor sensor server sensor shee sensor server sensor server sensor server sensor server sensor shee sensor server sensor senso

To Save Eyes. To Save Eyes. A VOID reading in a dark room, in the dusk of the evening or by a poor light. Avoid reading during sickness and after measles, scarlet fever and any exhausting disease

exhausting disease. Avoid prolonged use of the eyes for near or fine work; rest the eye by look-ing at objects at a distance. Avoid reading while lying down. This 'is an unnatural position, strain-ing the eyes and producing conges-tion.

dainties.

Avoid rubbing the eyes with the hand or with a rough cloth, but rather bathe them in cold water twice a day. **

success. they are willing to hegin

"I was greatly run-down in healt from a weakness peculiar to my sex when Lydia E. Pinkham's Vegetabl Compound was recommended to me. not only restored me to perfect health but to my delight I am a mother."

How many American women i

lonely homes to-day long for thi

blessing to come into their lives, and

to be able to utter these words, bu

because of some organic derange

ment this happiness is denied them

subject should know that prepare

LYDIA E. PINKHAM'S

VEGETABLE COMPOUN

Mrs. Maggie Gilmer, of Wes Union, S. C., writes to Mrs. Pinkham

tion for healthy maternity

accomplished by the use

Every woman interested in thi

Mrs. Pinkham invites all sic women to write her for advice She has guided thousands t health. Address, Lynn, Mass.

and clear \$15 a week from the ver start.

"You must not try to do the thin which your neighbor has done success fully, but that which you are be able to do. If your baked beans at famous among your relatives an friends, don't try the sponge cake an angle food, but bake beans. The "But in order to do this they follow certain rules essential to any business

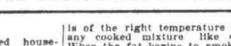
angle food, but bake beans. The is money only in what you can do we "The mere fact that you can con-certain things well is not sufficien Without a Corkscrew. 44D O you know how to take a tight cork out of a bottle without a corkscrew?" was asked by a woman the other day at a gossip party, says the New York Sun. "It's a mighty good thing to know in an emer-sence. either. You must be something mo than a good cook. You must cult vate the practical business instinct. other words, if you do not buy su plies at a low figure and with jud ment, if you'do not systematize you work so as not to waste time, streng and fuel, you will never earn lar and fuel, you will never each in profits. "Begin modestly. Try out your trad to sell viting cakes or ples or salads. Sen him two or three cakes, light as feat ers, daintily iced and set forth on whith the profits. The first three discrimination paper. The first three discriminating customers will buy those cakes, and customers who come too late will he about the delicious new cakes and leave an order for next week. It is better disappoint a few would-be custome the first Saturday than to find you wares a drug on the market."

HINTS FOR HOUSEKEEPERS

scissors,

square

matter of repetition, but from experi-ence of many sorts of floor covering it is the opinion of the writer that a bare floor is better than a dingy carpet, and that a center rug made of the old carpet, or some home-made rugs is better than matting which tears with the chair legs, or than linoleum which is too cold for comfort. If rugs are to be made it is easy to select shades which will combine twell to give a general brown effect in moder one balf teaspoonful of baking try flour, half a teaspoonful of baking to give a general brown effect in



brown

the room. If there are not enough rags in the browns, take all the old under-black and the solution of the so in the browns, take all the old under-mear that your family or your inti-mate acquaintances can supply and dye it with the ordinary home dyes, in shades of brown. Make the dye light for some and then use a deeper shade (that is, put in more dye), for the fest. crust

Test. When these are made up if you sew your colors rightly you will have a graduated rug, shading from light in the center to dark at the ends. If Sweet Potato Pineapple-Boil and Sweet Potato Pineapple-Boll and scrape six medium-sized sweet potatoes; mush, adding one large tablespoon but-ter, one tablespoon light brown sugar, two tablespoons thin cream, or rich milk, one good pinch grated nutmeg, two shakes red pepper. Mold into shape of pineapple; with sharp pointed tea-spoon make little depressions about it, and in each put a tiny bit of butter. Place on buttered pan in hot oven. When the butter bits have made light brown specks like the eves in real pinethe center to dark at the ends. If the underwear is not sufficient in quantity, buy a few yards of the cheap outing flannel and dye it a dark brown for the ends of the rug. The paint-ing of the floor, or the staining, is not at all difficult to do and will give satisfaction for it wears and washes well and can be readily renewed.

brown specks like the eyes in real pine-apples, remove from oven, put green sprig in top and serve. Individual pine-If the dining-room table is of good old mahogany or walnut, it needs only to be rubbed well with a mixture of linseed and sweet oll. When anything apples are as pretty as can be. Home-Made Marshmallows-Delicious home-made marshmallows are made as The more it is rubbed the better it will look. And if the table is of this follows: One package prepared gelatin, four coups granulated sugar, dissolve the sugar in 12 tablesponfuls cold wa-ter and boil until it strings, pour onto the gelatin that has been moistened with 16 tablespoonfuls cold water and beat vigorously until stiff. Flavor with

when the long tablecloth is not in use have on the table only a center-place. If the daughter of the house, vanilla and pour on butter tins. Cut into squares when cold, with a heated knife, and turn in powdered sugar mixed



quality of our cocoa and chocolate preparations and we sell them at the lowest price for which unadulterated articles can be put upon the market.



with a little cornstarch. Coat these by

dipping in melted chocolate, without turning in powdered sugar. Oatmeal Bread-Two cups of oatmeal,

Oatmeal Bread-Two cups of oatmeal, one half cup of light brown sugar, one half cup of New Orleans molasses, two teaspoons salt, onto this put two cups of boiling water. When cool add one compressed yeast dissolved in a little lukewarm water, one cup of seeded rais-ins (floured), three cups of wheat flour; mix well. Let rise over night. In the morning add just enough wheat flour to collect together; do not make too stiff. Make into two loaves; put in pans. Let rise until light. Bake in moderate oven about 45 minutes.

. . .

By Fannie Meritt Farmer. MANY young housekeepers have not definite knowledge of the

for this very reason never attempt the

making of croquettes. Use for the

crumbing of croquettes bread crumbs,

by which I mean crumbs made from

stale bread which has been thoroughly dried in the oven, then rolled and sifted through a strainer. There is an in-

through a strainer. There is an in-genious machine on the market which does this work, but as it is compara-tively expensive it does not find its way into the average household. An egg when used for "egging" should be broken into a shallow plate, beaten with a fork, to blend the yolk and white,

meant by egg and crumbing, and

some of the reasons:

Lighting purners before you are ready tablespoonfuls of sweet lard; when well blended, moisten with ice water, only sufficient to roll out. Do not make pie crust soft or wet; if you do it will be to use them. Baking but one thing at a time.

Heating water or cooking in uncovshould be. This must be rolled thin, red vessels Placing small vessels upon large and is ample for an under and upper ourners.

Using large burners when small ones Not turning out the flame before removing food. Not lowering the flames when food is

Not lowering. already boiling. The Sunday Menu.

BREAKFAST. Oranges. Sweetbreads With Mushrooms. Muffins. Coffee.

DINNER. Cream of Celery Soup. Bolled Salmon Egg Sauce. Browned Sweet Potatoes. Artichokes

Vienna Chocolate. Sweetbreads With Mushrooms-Soak two pairs of sweetbreads in cold water, changing until they look white. Drain, drop into a saucepan, add a half tea-spoonful of salt and boiling water to cover and simmer gently for half an hour, then drain. Press under light weights until cold, then trim and split each in half. Dip into slightly beaten eggs and roll in fine bread crumbs. Fry in deen smoking hot fat until golden

tles."

in deep smoking hot fat until golden brown. Plck over and rinse a half pound of fresh mushrooms. Cut the stems quite fine, peel the caps and cut them into quarters or eights. Meit in a saucepan three tablespoonfuls of butter, add the mushrooms, cover closely and cook slowly for 15 minutes or until tender. Add one cupful and a nalf of thick sweet cream, bring to the boiling point and serve with the sweetbreads. Cream of Celery Soup—Wash a bunch of celery, cut into inch-lengths and boil in just enough water to cover it until so soft that it can be rubbed through a colander. Rub through the colander,

so soft that it can be rubbed through a colander. Rub through the colander, return to the fire and add, if you have it, a pint of white stock. Scald a pint of milk and thicken it with a table-spoonful of flour rubbed into one of butter, and, when smooth, add the liquid. Season with white pepper and celery salt, and serve at once. Artichokes—Boll in saited water enough to cover, for 20 minutes. Drain, upside down on plate in the oven and send to the table hot. Melted butter in a small dish may be served instead of mayonnaise.

mavonnalse Cream Cheese Salad—Make little balls of cream cheese with butter pad-dles, place them in lettuce cups, and dles, place them in resing. serve with French dressing. Chocolate—Boil the chocolate

Vienna Chocolate-Boil the chocolate and water together fully 10 minutes before adding an equal amount of milk. Let the milk just come to the boil. Serve with whipped cream on top of each cup. . . .

Hermits.

broken into a snallow plate, besten with a fork, to blend the yolk and white, then diluted with two tablespoonfuls of cold water. The crumbs should be taken on a board, the croquettes should be shaped and rolled in crumbs, care being taken that all parts are covered with crumbs, then dipped in egg mix-ture (taking equal care to cover all parts) then rolled in crumbs again. ture (taking equal care to cover all parts), then rolled in crumbs again. After the last crumbing, remove food to a place on the board where there are no crumbs, and shake off some of the outer ones which make the coaling too thick. A Teller knife (which has a broad blade and a short handle) is a most companies usage for lifting food One and one half cupfuls of brown or maple sugar, one cupful of butter, one half teaspoonful of soda, dissolved

The place on the board where there are no crumbs, and shake off some of the outer ones which make the coating to othick. A Teller knife (which has a broad blade and a short handle) is a most convenient utensil for lifting food to be crumbed from egg mixture. The principle of frying croquettes is something, too, that needs to be under-stood for perfect results. Great care must be taken in frying, that fat is of the right temperature, otherwise the food so cooked will absorb fat. Then again, many start with the fat at the right temperature and reduce it too quickly by immersing too much food to be cooked. Not more than four cro-quettes had uetter be cooked at a single time, and the fat should be allowed to reheat a bit between the cooking. Right here let me tell you when fat

Chinese Version of It.

FRENCH officer, Louis de Chantilo you find your gas stove a real a ly, tells of his discovery in a economizer? If not, these may be Buddhist convent in the mountains ly, tells of his discovery in a 44

of Tonkin of a dusty manuscript containing the Chinese version of the seven ages of man.

"At 20 he is like a green banana; he is just beginning to ripen in warm rays common sense. Thirty years sees him developed into

a buffalo. He is strong and lusty, full of bodily and mental vigor. This is the true age of love-the age for him to marry at.

"At 40 years the prosperous man has grown to be a mandarin and wears a coral button. But it would be truly indiscreet to confide to him at this early age any functions calling for judicial intelligence or calm. "When he reaches 50 years, however,

Egg Sauce. Browned Sweet Potatoes. Artichokes with Mayonnaise. Mince Pie. Cheese. Coffee. SUPPER. Cream Cheese Salad. Boston Brown Bread. Sardine Sandwiches. Small Cakes. Vienna Chocolate. Support of the states of the sadvice. That is all vienna Chocolate. dren is of the keenest, they see beyond all disguises, and there has never been

a punishment invented that leads a child to reverence the truth as much as having the actions and words of its he is fit for. "At 70 he is just a dry rice straw. parents strictly honest. Then there is the question of selfish-ness that is always coming up. Often where the parents are the most un-

He has only one care—to husband the breath of life that is left to him, to preserve it, even by artificial means. His sons must assume the care of his where the parents are the most un-selfish the children will be supremely selfish. "Why is it?" you hear over and over again. Now I think the cause of this is the want of cooperation in the burden-bearing. If fathers and mothers only could be made to under-stance how young needed to tackle estate and the performance of his du-

ties." R R R A Million a Week. From Ladies' World for March. M is sheek from those who have to those who need! This sum is passing in the phllan-thropy of America. The actual statis-tics are not obtainable, because many benefactions and contributions are never publicly known; but a recent record publicly known; but a recent record publicly known; but a recent record needing and includ-ing a number of days, and includ-ing a number of all kinds and appropriations made by individuals for charitable and benevolent work. Al-ing effigures were collected in the aut-umn months, when the amounts are in grey than usual, but there is no doubt benefactions and contributions are never publicly known; but a recent record covering a number of days, and includ-ing all amounts that came within the reading and inquiry, showed an average considerably in excess of a million dol-lars for each working day. This includ-ed bequests and gifts of all kinds and appropriations made by individuals for the doing of good along the lines of charitable and benevolent work. Al-lowance must be made for the fact that the figures were collected in the auting in every other relation are often the most cruel egotists where their children are concerned, forgetting that every child should live his life and no one else's. Parents are too apt to think as they have grown is the only correct way, and so efface their children's orig-finality, and that spirit that God sent into the world to accomplish such great things is often a failure for the want of cooperation along the right lines. the figures were collected in the aut-umn months, when the amounts are larger than usual, but there is no doubt that the total for the year runs over a hundred million dollars, and all the re-

hundred million dollars, and all the re-turns if they could be collected might double or treble that sum. We are living in an age of the super-lative. The huge fortunes are greater than the world has ever known, and big giving has reached an even larger ratio than the individual accumulation of money. We are interested first in the fact that a generous portion of the

Centerpiece for Polished Table. The Design Is to Be Worked in Satin Stitch; the Centers of the Daisles Are Done in French Knots,

"At 10 years old." says the writer, whose name has long been forgotten, "the boy has a heart and a brain as soft as the tender shoots of a young bamboo." mighty good thing to know in an enter have had to begin modestly. I remem-ber distinctly working many, many "My sister and I were coming back from the mountains last week and she got faint on the cars. I had a bottle of aromatic spirits of ammonia in my bag, bread, ples and cakes in a small city

THE MOTHERS' CORNER

Parental Egotism.

veil is spottel his eyesight is sure to be tried, if not materially injured. A newspaper pinned over the head of the carriage in which the baby takes T is being with our children and being what we wish them to be that this outdoor sleep will shield his face from wind. It is agreed that we have an unusually healthful climate in which state duty. dren is of the keenest, they see beyond

The colors in the nursery, to return to the indoor question, are preferably light. Dark woodwork is depressing in its effect, and, besides, although it may not show dirt, it becomes dirty as easily an light woodwork and makes selfish-often t un-remely az light woodwork and makes less insistent claim t. be cleaned. We are apt, therefore, to neglect this im-portant matter. Have the woodwork near the floor, that is within reach of his little fingers, painted rather than varnished, and wipe it off frequently and with warm water and scen

說 號 號 Baby Talk.

GOOD way to give baby a powder is to mix it with a little finely A powdered sugar. Put the mixture to children's eye troubles, and into a white paper, such as the physi-

Most babies object to having their

bet shown him. Baby's feeding bottle must always be kept scrupulously clean. When not in use it should be kept in a bastn of clean water. Bottles with tubes should-not

water. Bottles with tubes should not be used. The right way of cutting a child's toenails is to cut them straight in a straight line. De not cut the corners-to round the nail, as it is called as this sometimes produces ingrowing walls

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Care of Kitchen Utensils.

TTINTS on Kitchen Utensils .-- Ire pots should always be boiled of first with wood ashes and cold w ter, then thoroughly washed and th are ready for use. Skillets, griddle iron gem pans and waffle pans shou be well greased and allowed to bu off once or twice before using. She

iron pans for cake and bread are prefe Iron pans for cake and bread are prete able to tin. Earthen and stoneware jars or crock should be filled with cold water at put over a slow fire and allowed come to a boll before using to cook I In washing greasy kettles, the add tion of a little soda to the water we neutralize the grease and make it mu easier to clean. They are best clean

when hot. Always keep the inside of your co fee pot bright to insure good coffe Boll it out occasionally with soap, woo ashes and water, and scour, All bottles and crusts are best clean

with shot and soapsuds. Save the sh to use again.

to use again. Save your small pieces of soap uni you have a cupful, then add a little w ter and melt. Stir in all the sea sar possible and while hot put into past board boxes which have previously be wet with cold water and mold befo cold. Mark into squares. Fine for cleaning all wooden articles and floor In line water localities keep an ov In lime water localities keep an oy ter shell in your teakettle to receive the

lime deposits. Have a folding rack to screw again a window frame or near the stove bry dish towels on.

Satin smooth skin secured using Satin sk cream and Satin skin face powder. 25c.

TEA What do you think of tea that returns you

money if you don't like it?

Your grocer returns your money if yo don't like Schilling's best; we pay hit



amination free.



Now that so much attention is paid even tiny tots are fitted with clan uses and pour onto the back of glasses, it is well for every mother to the child's tongue.

use, hang. i.e windows with dainty muslin curtains, and provide either thick shades or curtains of denim, which may be drawn across the win-dow when the child is sleeping. It is not necessary for the child to sleep fac-ing a strong light. If the windows cannot be sufficiently shaded, turn the bed or carriage so that the eyes are shaded, or put an open umbrelia over the child's head. The ill luck which attaches to the umbrelia in the house

the child's head. The ill luck which is not so much to be feared as that the child's eyes may be affected. If the child sleeps out of doors-and this is pocsible for at least nine months out of t e year in this climate-the protection of the eyes from sun and wind is equally important. Veils are now considered pretty much of a nuis-ance for babies. Unless the weather is colder than we ordinarily have been a lith is is not enough five a teaspoonful take away, the taste of nasty medicine:

ance for bables. Unless the weather is colder than we ordinarily have berg, a veil is not necessary. The baby in-variably sucks it and makes a large wet, smudgy place; which irrutates the delicate cheeks and chin. Unless the veil is whith, he abfords some un-wholesome coloring matter, and if the

look to the lighting of the room where look to the lighting of the room where the baby spends most of his time. If a room may be spared for the nursery and dedicated to the child's exclusive use, hang. i.e windows with dainty muslin curtains, and provide either thick shades or curtains of denim, the draw across the wine the draw wine the draw across the the trans trans the trans the trans trans the trans trans trans the trans trans the trans trans trans the trans trans trans trans tran

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The Baby's Eyes.