

## EASTER DAINTIES.

TWO GOOD ITEMS SUITABLE FOR THE MENU OF THE DAY.

**An Easter Cake Makes a Particularly Nice Gift For Sending Away—Violet Charlotte Russe a Tempting and Decorative Dessert.**

An Easter cake designed to show what the cook may prepare for an Easter gift, as well as a violet charlotte russe dessert, is illustrated by the Boston Cooking School Magazine, which gives the accompanying recipes for the cake. The natural colors of violets



fourths a cup of hot grape juice. Add three-fourths a cup of sugar and the juice of a small lemon and stir until the sugar is dissolved. Then strain into a pan set in ice water. Stir until the mixture begins to thicken. Then fold into it gradually the whip from one pint of cream drained and chilled.

**Violet Filling.**—In the above recipe substitute for the grape juice unwhipped cream tinted with violet color paste and flavored with a teaspoonful of violet extract or use a teaspoonful of pistachio extract or one teaspoonful of vanilla and half a teaspoonful of lemon extract.

**AN EASTER GIFT—CAKE READY TO SEND.** and pistachio nuts unite to furnish a most attractive and somewhat showy decoration.

Wash a cup of butter in cold water to remove the salt, pat until the water is removed, then beat to a cream and beat in gradually a cup of fine granulated sugar; add a portion of the whites of eight eggs beaten dry and two cups of sifted flour, sifted again with two level teaspoonfuls of baking powder; flavor with a teaspoonful of vanilla and a scant half teaspoonful of almond extract or with a teaspoonful of violet extract; then beat in the rest of the whites of the eggs. Bake in a round sponge cake pan with a tube between forty and fifty minutes. When cold, ice with confectioner's icing flavored with lemon juice; decorate with a wreath of candied violets and blanched pistachio nuts.

**Violet Charlotte Russe.**—Cover the flat side of a dozen lady fingers with confectioner's icing and decorate each with a candied violet and a long stem cut from candied angelica root. The angelica will cut more easily if it be first softened by standing ten minutes or more in boiling water. With these line a tall, round mold (a three pint tin pail is of just the right height). Fill the mold with either of the following fillings. Garnish the top with the whip from a cup of thin cream drained and stiffened by standing on ice and a few candied violets. The mold may stand twelve hours or more, but the violets with which the lady fingers are decorated will be in better condition if the mold be chilled quickly, in about an hour.

**Grape Juice Filling.**—Soften a scant half package (one ounce) of gelatin in half a cup of grape juice and when thoroughly softened dissolve in three-

## EASTER EGGS.

**How Little Girls Used to Color Them Years Ago in Old Virginia.**

Easter eggs were a great thing with us little girls in Virginia. I do not remember whether there was any talk of new Easter clothes; but, then, that would have been in our eyes a small matter in comparison. The prettiest ones by far were dyed with calico. Get the calico either small figured, wee sprigs of flowers and the like, or with a flower large enough to decorate the whole side of the egg. A piece about 4 by 7 inches will serve the purpose or two pieces 3½ by 4 inches, or larger if the figures require it in order to be well placed upon the egg.

In covering put the right side of the goods to the egg, and tack or pin the calico tight over it, and follow this tacking with close sewing (see illustration), drawing the calico tight and as smooth as possible, especially where the figures are, as you wish the figures to lie flat against the egg, and whole figures, if possible, rather than parts. Outside of these smooth places the plaits and ridges (resembling the spurs of a mountain range) need extra stitches and extra tightening to adjust them right.

We were advised to use calicoes which faded easily, but that was exaggerated advice. The tolerably fast dark colors succeed better. The brown, black or scarlet of good, fast colored prints scarcely color the egg at all. Purple seems desirable and dark blue. Deep pink roses often come out beautiful. A white or very light ground is generally best.

Prints not intended to be washed do well. For instance, the cheaper draperies, like thick silkoline and the thin furniture coverings, especially old fash-



EASTER EGGS.

ioned "curtain calico" (lately fashionable again), which has a sort of varnished glaze.

We boiled our eggs (thus sewed in their covers) in weakened lye, but I, living in town, boil them in washing soda and water, a lump the size of a walnut to a quart or less, which boils down generally to still less. Put the eggs into the boiling mixture at any time, only be sure that the soda is fully dissolved. Let them boil nearly half an hour. If your calico is, however, of somewhat fast colors, an hour may be better. The danger is of boiling off the pictures which you have boiled on. The fast colors will stand a good deal of boiling, getting prettier and prettier, whereas the less fast may soon begin to fade out of the egg as well as out of the covering.

Use a spoon in handling the wet egg. Soda or lye eats the skin. Do not boil many at once in a can if there is danger of the colors running much. The picture shows eggs wrapped in cloth and also after the cloth is removed.

If all this is too much for the family patience, there is another entertaining way. Get some of the ready prepared egg dyes, to be used cold. Boil the eggs hard and after they are thoroughly cooled mark words or figures upon them with melted wax. Then dye and afterward carefully tear off the wax.

Do not put away lye very long in a bottle, as it eats it thin and brittle, and between broken glass and biting lye you could have a mishap from which you might get real injury.—Margaret Meredith in Household.

### Fashion's Echoes.

Buttons of every description are now the fashion, and you may wear them on any part of the costume, from the hem of your gown to the crown of your hat.

Boas of all sorts are a fad. The Paris way to wear them is wound twice around the neck and hanging down the back instead of in front. A lovely one is of valenciennes furred on to white satin ribbon.

When gathers appear on skirts they are almost flat and simply define the least suggestion of a drawing together of the material. The cut is in every way responsible for the closeness and clinging effect so often obtained in Parisian skirts.

Colored muslin aprons with ribbons to match for waitresses are the last fad in swell New York houses. It comes from London.

Basques rather than boleros are now the thing.

The long shoulder line predominates on all the new gowns.

Not for a long time have the separate coats, quite distinct from the gown, been so fashionable.

The becoming and pretty Japanese puff is the latest smart thing in hair-dressing.

## FEEDING DAIRY COWS

Knowing the needs of the animal, the digestibility of the feeds and the ratio of the ration, we can in a measure use our feed in such a manner as to obtain the greatest gains per pound of materials fed, says Professor D. W. May. But it should be borne in mind that feeding is not an exact science, and we must apply the common sense teachings of observation. We find a great difference in the individual animals, an inherited tendency which we cannot entirely overcome. We notice that with a certain amount of food a cow will produce a large amount of milk and butter at a profit, while with the same amount of feed another animal will not yield enough milk and butter to pay for the food consumed. Again it will sometimes pay to feed one cow a high grain ration, while another animal will be more profitable on small grain ration.

These points the intelligent dairyman will discover. In the close study of the ration, however, he will avoid other losses. For example, in feeding corn alone, which is a wide ration for the dairy cow, in order to get the necessary protein she will consume more carbohydrates than she needs, resulting in the excess being lost in the manure, while in feeding a too narrow ration, like bran, she may consume larger quantities of protein than will prove profitable, resulting in the waste of the excess.

### A Good Ration.

Mead Barney of West Virginia asks how to feed corn and oat chop and some middlings to obtain best results to

which L. W. Lighty replies in Stockman and Farmer that it is not possible to give much helpful advice unless we know the roughage that is fed to the cows. With all the mixed hay and stover that the cows care to eat a thousand pound cow giving thirty pounds of milk and testing 4 per cent should have about four pounds of corn, four pounds of oats and four pounds of middlings. If you feed good clover hay and plenty of corn silage, you could cut the grain ration in half.

### Feeding Salt to Cows.

One of the most successful dairymen we know about feeds his cows four ounces of salt per cow per day and says that it pays. "The cows give more milk, the milk has a much better flavor and will keep considerably longer." The salt is fed with the grain ration. Since hearing this man we have fed our cows more salt. Altogether we have not got up to the quarter pound notch, yet we still believe that a good many cows do not get as much salt as they really need. Salting is one of the little things that are apt to be neglected, and a handful once a week is a too common practice.—Rural New Yorker.

## SPORTING NOTES.

New York will have a speedway parade May 7.

Automobile boats have attained a speed of thirty miles an hour.

English Lad, last year's champion two-year-old of the west, has wintered finely. Look out for him.

American tennis experts will make an effort to recapture the Davis trophy, won last year by the Doherty brothers, British champions.

Boxer Jack Munroe says his wonderful leg development is the result of climbing 600 feet of ladders twice a day for two years in a Montana mine.

A new suiky is being manufactured for Lou Dillon, and while the utmost secrecy is maintained in regard to it it is said that it will be a radical departure from the present sulki.

Frank Gatch, the Iowa wrestler who recently defeated Tom Jenkins on the Pacific coast, is a discovery of "Farmer" Burns. He wrestled for two years in the Klondike, beating all comers.

"Philadelphia Jack" O'Brien says, "I will bet \$10,000 that I can defeat Ryan and will bet \$10,000 that I can successfully defend the middleweight championship against Fitzsimmons."

The prospects for a successful harness racing season in the west and middle west were never brighter. Apparently every track in the territory named is to have one or more meetings.

## GOWN GOSSIP.

If the keynote of fashions last year was hand sewing, this year it is surely embroidery. Everything is embroidered.

About half of the new voile gowns have transparent ruffles at the cuffs, and many of the more elaborate tailor gowns are furnished with them.

Skirts are to be very full, and dress-makers are taxing their ingenuity to build them after the proper models and make them becoming to their customers.

Embroidered dress patterns are numerous not only in wash goods, but in the new voiles, etamines and other light wools for spring. Many of these have borders, and the gowns when made up look like robe or pattern dresses.

Drop skirts are simply made as a rule, a five gore model being preferred as fitting well over the hips. A deep circular flounce is added, with a cable cord run through the hem to hold it out. Accordion plaited ruffles are no longer used on drop skirts.—New York Post.