

HORS-BACK RIDING.

Beneficial Exercise Which Should Be More Common Among American Women.

Hors-back riding is ranked as one of the most pleasant exercises to bring back lost health. Aside from its beneficial effects in the matter of health, it creates in woman a sympathy with the noble animal which she rides. A true story is told by a woman who made no pretensions toward unskilled horsemanship. In fact, she ranked herself as rather below the average. She came into possession of a beautiful mare directly descended from a magnificent Arabian. The animal was under three years of age and as untamed and frolicsome as a young dog. But the Arabian beauty seemed to understand the love of her mistress and soon the mere sound of her voice exercised a perfect control over the spirited animal. No one except the mistress could mount her without being thrown, but the owner would fearlessly take her seat and canter over the wildest country, controlling her spirited steed by only an occasional gentle word.

Riding among American men and women is not the common exercise which it should be nor which it promises to become, says the Prairie Farmer. We admire a fine horsewoman and, indeed, she cannot but command our attention. A graceful woman is at her best in the saddle, and when a true turf woman mounts a favorite steed her face lights up until it is aglow with life and happiness. In history we read of many queens who were noted as superior horsewomen. Queen Anne of Luxembourg, the wife of Richard II, first introduced the side saddle into England in the year 1341. But many of the English women still ride astride like men.

In 1535 an Andalusian horse and mare were shipped to Paraguay and here originated those numerous mobs which have spread over the whole of South America and have passed over the isthmus of Panama into North America. It is rather strange that the women of the great South American plains have discarded the side saddle and ride "Pisana" fashion, that is, the lady in front of her escort. It would seem that these women with the wild Spanish blood coursing through their veins would love darning too well to submit to this tame fashion of riding. This method is not at all graceful. In Mexico there are now magnificent horsewomen who will attempt to ride almost anything. They seem never to tire of the saddle, but they use the cross saddle. Their riding garb is a most sensible one, consisting of a Norfolk jacket tucked in at the belt, loose Turkish palamas, thrust into riding boots of soft yellow leather, a pair of Mexican spurs and a ladies' "sombbrero."

SPARROWS AND CARP.

"Assisted" Immigrants Which Are Considered as More Worthless Than Beneficial.

German carp which were put in some of the southern lakes of Wisconsin years ago seem to have done more harm than good in eating the eggs of bass and other fishes, and a plan has been suggested for getting hold of the lazy, almost worthless, creatures in large quantities, shipping them east and catching the lakes of their undesirable presence. But the east does not want German carp, alive or dead. They are a coarse, rank, unpalatable fish, dwellers in mud. It was a mistake ever to import them, as it was to import English sparrows, says the New York Tribune.

We had an abundance and a variety of excellent food fishes in the new world before well-meaning but misguided ichthyologists brought about the shipping over from Europe of this gross and sluggish mud habitat, the carp. If the United States could get rid of every carp and every English sparrow in every part of its domain, their extirpation would be of general benefit. Don't send carp from Wisconsin to New York! They may be fit for fertilizers, but the states on the Atlantic coast prefer mermen to carp for the enrichment of the fields.

English sparrows still hold a place on the bills of fare of cheap eating houses under the disguise of "reed birds." But the legislature of this state became so thoroughly convinced that sparrows were not only useless, but injurious, that it passed a law which is now on our statute books making it a misdemeanor to give them food or shelter. The German carp and the English sparrows were "assisted" immigrants which ought never to have been admitted within our borders. They should be banished.

Mosquito Campaign.

The Suez Canal company reports that in consequence of the campaign conducted by Maj. Ross, of the Liverpool School of Tropical Medicine, the number of cases of malarial fever at Ismailia has decreased in a most marked manner, and that the ordinary mosquitoes have been annihilated almost absolutely, so that even in the worst period of the hot season it has been found possible to dispense with mosquito-nets. Waterpools are systematically oiled, and all places where larvae can be hatched are unceasingly guarded.—London News.

Point of View.

"Mr Brown is outside," said the new office boy. "Shall I show him in?" "Not on your life," exclaimed the junior partner. "I owe him ten dollars." "Show him in," calmly said the senior member of the firm. "He owes me \$25."—Chicago Daily News.

Manufacturing Real Pearls.

The Japanese are making "real" pearls by forcing a grain of sand into oysters and planting them until the pearl is formed by a deposit around the foreign substance of the material from which the shell lining is formed.

SOME SOUTHERN DISHES.

Why Efforts to Make Them in Northern Cities Have Met with Failure.

At irregular intervals the effort is made to establish in permanence the popularity of southern dishes in New York restaurants, but usually it has not succeeded. French, Italian, Hungarian, German, Spanish, Polish and even Russian, Syrian, Greek and Chinese dishes have, on the other hand, had a certain vogue.

There is a large and constantly increasing southern colony in New York. Yet restaurants making a specialty of southern dishes have, in almost every case, been compelled to yield sooner or later to the demand for cooking of another style, despite the acknowledged excellence of fried chicken, pone cake, corn muffins, Smithfield ham, pan fish, waffles and like delicacies.

The explanation of this apparent inability of southern dishes to retain a foothold in New York restaurants is simple. The south is a region mostly of small towns and villages, and the opportunities of cooks in it are limited. There is corn in plenty, but very little flour. There are chickens, but little beef, mutton or veal.

There are ham and bacon and game sometimes, but the standard articles of the American bill of fare, beefsteak, roast beef, lamb and mutton chops, are seldom seen. Frying, rather than broiling, is the rule, and what can't be fried must be broiled, stewed or roasted is not often seen on tables in the south.

Under the circumstances the southern cooks have done well, but when southerners come to New York, with its greater varieties offered in cooking, with its larger markets and different methods, they eschew the southern dishes and take to those which are more popular here.

Corn cakes as a substitute for bread are popular in the south, where the supply of corn is almost unlimited, but southerners in New York incline rather to bread than to corn combinations, and it is the same with other dishes. So long as people of French birth or French extraction are favorable to French cooking; so long as Italians favor Italian; Hungarians Hungarian; Spaniards Spanish; Poles Polish; Germans German; and Swedes Swedish cooking—milk soup, blood pudding, pickled herring and cauliflower salad—the popularity of each of these styles of cooking is likely to continue in New York restaurants; but where, as in the case of southern dishes, people display no desire to uphold the cookery of their home, it is not to be expected that it will gain or attain any great vogue here.

It is under these circumstances that the work of popularizing southern dishes is carried on in New York against many obstacles. The fact is that Chinese restaurants even are preferred.

EYES OF THE CITY MAN.

One Explanation of the Failure of Green Hunters When Out After Big Game.

The usual number of disgruntled sportsmen are complaining of their inability to hit what they shoot at in the woods. The cause of this inaccuracy is not generally understood.

"I've been in the woods for years," said a returning hunter to the Sun correspondent, "and it can't be buck fever with me, and it can't be the rifle, because I know that's all right; but I might just as well admit that I emptied my magazine at a fine buck and never touched a hair. I can't understand it."

The real cause of this kind of shooting, according to an old guide, lies in the city man's eyes. The average city resident, confined within houses the greater part of the year, becomes so accustomed to seeing at short distances only and to looking at familiar objects of the city, that he cannot see clearly at a distance, in the forest and amid unfamiliar surroundings.

Not only is his vision blurred because of this, but often when he does see he is unable to gauge accurately the distance that lies between him and the game. This is particularly true of shooting from the water at an animal standing clear against the sky or dim in forest or undergrowth.

Shooting at a mark does little good, but preliminary trips to the country for the purpose of distinguishing objects at long range would very soon overcome the fault. As it is, the hunter with a short time at his disposal hardly gets accustomed to new surroundings before his time is up; and this often accounts for poor marksmanship. The bird hunter or one who is accustomed to long vision rarely has this trouble, even though he is an indifferent marksman.

The Use of Bombs.

The terrible possibilities of dynamite bombs in the hands of desperate men are illustrated anew in the Macedonian insurrection. Recently the little express train between Budapest and Constantinople was wrecked not far from Adrianople. Seven persons were killed and 15 injured by bombs thrown by some person traveling on the train. A few days later three explosions occurred on the Austrian steamer Vaskapu, between Buresa and Constantinople, and 15 persons were killed. Both explosions are attributed to the revolutionists, whose object is to add to the general terror. The wrecking of the railway train was preceded by a notice to the railway companies with lines in the Balkans that the blowing up of trains was to be a part of the insurrection plan of campaign.—Youth's Companion.

Won His Suit.

A New Jersey man sued a street railroad company the other day because a conductor forbade him smoking on the rear platform of a car. The judge sustained the man and gave him a verdict of six cents.

POSSIBILITIES OF RADIUM.

Experiments with Plants and Animals Showing the Deadly Power of the New Element.

The marvelous properties of radium are now being investigated by scientists in all countries. Their expectation seems to be that experiments with the new chemical element will develop more startling results than any yet reached, says the New York World.

M. Curie, who, led on by his wife's enthusiasm, first discovered radium and succeeded in separating it from pitchblende, states in an interview in McClure's many interesting facts developed by his later experiments. He tells us that the mere presence of a minute quantity of radium in close proximity to animals will cause their death. A number of caged mice all died within 15 days after a few grains of radium were suspended in a tiny glass tube above the cage for three days. The result of similar experiments with plants was the same; they all died.

M. Danysz is quoted as saying that all forms of life would be destroyed if exposed to the influence of radium in sufficient quantities. He has no doubt that "a kilogramme of radium would be sufficient to destroy the population of Paris, granting that they came within its influence." In view of its lethal power it is perhaps as well that the one-eighth of a gram of radium used in experiments by the scientist George F. Kunz at the American Museum of Natural History is stated to have cost \$274, which is at the rate of \$4,800 per Troy ounce.

Extremely interesting is M. Curie's further discovery that a solution of radium gives a violet or brownish tint to a glass vessel containing it, this tint being permanent unless the glass be heated red-hot—a fact likely to prove of importance in the coloring of glass and crystals and possibly of gems. By radium also genuine diamonds may be distinguished from imitations, since it causes real stones to burst into a brilliant phosphorescence when it is brought near to them in a dark room, while false stones make no such response.

Frederick Soddy, a Canadian investigator, is convinced that from radium a gas can be developed of great efficiency in the treatment of consumption. Prof. Crookes, of England, declares that a very minute quantity of bromide of radium will kill the most malignant disease germs. And these are but a few of the hinted possibilities which the experimentation with radium, still in its infancy, has furnished.

WORLD'S BIGGEST BEANS.

Some Grown in California Forty-Three Inches Long on Vines Twenty-Five Feet High.

Ten thousand yards of string beans on a 30-foot row is California's latest agricultural achievement, says the Prairie Farmer. The state has many times proved itself the champion producer of big vegetables, but these wonderful beans, which may be seen in the gardens of Charles Richardson, are certainly the most remarkable creations yet, for they are the largest beans in the world. They average from 30 to 43 inches in length, are half an inch wide, and grow in profusion on vines 25 feet in height. They have created a sensation among horticulturists and botanists and there has been many a lively discussion regarding the species. It has been pretty definitely decided, however, that they should be classed as belonging to the genus Dolichos. Locally it is familiarly known as a "yard bean," a name most appropriate to its length. The plant is native of Japan and China. The seeds were sent to Mr. Richardson from Japan. He stowed them away in a dark corner, where they remained for two years, quite forgotten until a house-cleaning process brought them to light. They were planted in a well spaded, well fertilized trench 30 feet long, and in a very short time 50 plants sprouted and began to merrily sprout to the top of a 17-foot trellis. The leaves of this bean are large and grow in clusters of three. The pale lavender flowers are similar in fragrance and form to those of sweet pea. The beans are excellent for eating when stewed and prepared with cream and butter, and as the vines bear profusely this species is bound to become a popular as well as profitable inmate of many a garden.

Veritable Paradises.

As ships replenish their coal by stopping at ports when on long journeys, so the Arabs, to obtain necessary rest and water, make for the oases of the desert. These are veritable paradises in themselves, sheltered from the scorching sun by tall trees and having springs of refreshing water. Here the traveler also obtains fruit, principally figs. In many of the oases there are taverns where the traveler can sit down to a meal prepared by a countryman, or attend one of the entertainments which are frequently given in honor of these wayfarers. Some of the oases are so large that they contain villages, whose inhabitants rely for a livelihood chiefly on these caravans which usually consist of 75 to 100 men and as many camels.—From "Across Sahara's Sands," by H. H. Byrne, in Four-Track News.

Better Use of Law Books.

Gov. Pennypacker of Pennsylvania was, before his election, a judge in the Philadelphia courts.

A ruling of his in a certain case was once disputed by a wrongheaded young lawyer, who said, when the judge remained firm against all his arguments:

"Well, sir, if that's law I'll go home and burn my books."
"Hain't you better," said the judge, "go home and read them?"—N. Y. Tribune.

REPUBLICAN SIMPLICITY.

Foremost Americans Are Not Above Mingling with the Common People.

Some writers for the newspapers, endeavoring to be picturesque and lively in their descriptions of dinners and other "functions" given by high officers of the government, create an impression, inadvertently, no doubt, that the simplicity of earlier days has given way to luxury and snobishness. There is so little truth in the implication that it may be said to be untrue. It has, for example, excited no comment in Washington during the past summer that two members of the cabinet, whose families were absent, have taken their meals at a boarding house, where they often sat beside clerks of their own departments, says Youth's Companion.

Four guests at a small round table have been the secretary of agriculture, who is the head of the greatest scientific institution in the world; a young reporter on a local newspaper; one of Mr. Wilson's former clerks, who has lately gone into the new department of commerce, and Secretary Wilson's son.

Among the guests at a larger table was Secretary Shaw, the finance minister of the United States, and head of perhaps the greatest executive department. Officers in the army or navy "of his rank," so to speak, would from the necessities of service discipline have little social companionship with the younger men. Yet Mr. Shaw entered actively into all the conversation and merriment of the table. His table companions came from various walks of life, including the bureaus of the treasury itself.

Such experiences are not unusual in Washington hotels and boarding houses, summer or winter. Senators and representatives rarely use any other conveyance than the trolley cars on their way to and from the capitol. The highest officers of the government, on boarding railroad trains, frequently have to search for a seat like the most everyday passenger.

The influence which chiefly prevents persons of prominence mingling at all times in a popular way is the annoyance to which they are sometimes subjected in public places, and conveyances by self-seekers with axes to grind. A desire to escape place hunters, not a spirit of snobishness, usually accounts for the little "exclusiveness" that exists.

THE EXPERIENCED SHOPPER.

She Gives the Retiring Woman a Suggestion Which Works Like a Charm.

The modest, unassuming woman had been trying for some time to get the attention of a clerk, but they all seemed to be busy, and she had not the aggressiveness to crowd in and grab one, says the Brooklyn Eagle.

The experienced shopper, having completed her purchases, had time to give a little sympathy to the quiet one.

"Do you want to buy something?" she asked.

"Yes," was the reply, "if I could only get the attention of the clerk."

"Oh, that's easy," asserted the experienced one. "Just do as I say."

"But they're all so much more dignified than I am," pleaded the quiet one. "I'd rather go without than be as unwomanly and disagreeable as some of the women are. I really can't fight for attention, you know."

"Not at all necessary," explained the experienced shopper. "Do you see that tray of trinkets over there?"

"Yes."

"Go over and stand by it and pick up a few of them for closer examination. Put them back, of course, but just paw the collection over without any effort to get hold of a clerk. Reach out for anything you see, as if you were more interested in what's on the counter than in what's behind it."

"I don't see what good that's going to do."

"Try it and you'll find out."

The quiet woman did as directed, and within two minutes a floorwalker was at her elbow.

"Do you want anything?" he asked, politely.

She said she did, and he made it his business to get a clerk to wait on her.

"I told you so," whispered the experienced shopper. "Sometimes it isn't necessary to touch a thing. If you just show a desire to get close to things that are easily carried away, they'll take you for a shoplifter every time and get a clerk for you so that you won't have any excuse for hanging around."

The quiet woman gasped and felt guilty all the rest of the time she was in the store, but she had to admit that she had learned something about practical shopping.

Poor Proof.

"Where have you been this time of night?" asked the stern woman.

"To an oyster supper given by the church," replied the little man.

"I don't believe you."

"Well, I've brought an oyster home that I found in the stew to prove it."

"Another fib. Who ever found a real oyster in a church supper stew?"—Chicago Daily News.

Flattery.

When a girl has told a man that she cannot be flattered, the best way in which he can flatter her then and there is to remark that he knew all the time she was that sort of a woman.—N. O. Times-Democrat.

As to Killing the Fools.

"If dar was such a thing as a fool killer," said Uncle Eben, "dar ain't akassy nobody dat wouldn't be down on somebody else's list of eligibles."—Washington Star.

THE FAD FOR CAPS.

Pretty Headgear for Home Wear Has Again Returned to General Favor.

Caps are coming into vogue again. The average woman will take the statement with a grain of salt if she believes that any modern matron is going to adopt a bit of lace for a head covering, no matter how becoming it may be, to denote that her frivolous days are over, and that she is settling down to domestic affairs. But she need have no fear, says the Washington Star. The modern cap is thoroughly up to date. It is so entirely modern that it is called a cap by concession only and is really a drapery of lace for the head.

A New York woman who is considered one of the best dressed in the city is never seen in the morning without this little drapery of lace for the head. She is noted for a soft flowing style of costume. Her morning robes are dainty affairs of silk and lace falling in soft lines, and the pretty lace scarf, which she always throws on over her head, and upon occasions ties loosely under her chin, is wonderfully becoming.

The woman of to-day lives in a strenuous life even if she has less to do with domestic affairs than her predecessors. She has a late dinner and later entertainments following. In the morning she is weary. She takes her rolls and coffee in her own room, her hair is lightly pinned up over her head before it is finally dressed for the day, and she finds a bit of lace to throw over it a convenience. Its softness is very becoming, and it lightens the tired lines around her eyes.

If she spends the morning in her room writing letters and looking over family accounts, she still wears the bit of lace on her head. Her intimate friends, whom she thus receives, find her never more attractive than in this morning costume.

A soft head covering of white is so becoming that it is unfortunate that American women do not follow the example of the English women and wear them more often in public. There is nothing prettier or more becoming than the English widow's cap. A matron-shaped cap of white lace and silk has a Marie Stuart style and is effective. The center is puffed and pointed front and back with soft folds on the crown.

A veil of the white, gathered in close where it joins the cap and blowing out soft and full well below the way, is delightfully graceful. The hair falls out in front in something of the Pompadour effect on either side of the point of the cap in front. With the white bands at the neck and wrists, contrasting with the heavy bands of crepe on the crown, it makes a beautiful costume.

Older women in England also wear caps of lace and ribbon, and they are being worn to some extent here. There is occasionally a woman who believes in the dignity and grace of years and for her the milliner prepares an old-fashioned cap. They can never be found ready-made in the shops. These are of pretty lace made in the form of a jabot, with loops of ribbon set on one side into the folds of the lace.

The sweeping cap has also undergone a transformation. The old-fashioned sweeping cap, made of a sprig of cambric drawn up close around the edge, still remains, but a pretty girl or young woman who has household work to do makes a dainty and becoming cap of a colored-bordered handkerchief. This may be large or small, according to the degree of ornament it is supposed to perform.

To make a real head covering a large fancy handkerchief such as may be bought for from five cents up is used. This is first placed in close along one side to fit into the neck and to form the lower part of the cap. Next, the side opposite is taken, and the two corners brought together and the halves sewed overhand, a point being formed where they meet in the center of the handkerchief and the point tucked to this. The effect now is hoodlike, and it only remains to fit the cap. This is done by making little plait around the sides, and there is a pretty and becoming cap.

A smaller handkerchief may be used. One of a soft color lawn, pink or blue or lavender, lace-edged, is pretty. The top side of this should not have the edges sewed quite to the corners, and these are turned back in two little points.

The Well-Bred Woman.

There are several things always absent in a well-bred woman which girls will do well to notice and remember. A well-bred woman, for example, will never ignore little kindnesses, conclude in a crowd that she has a right to push her way through, consume the time of people who can ill spare it; wear on the street a dress only fitted to the house or a carriage; talk loudly in public places; wear a torn glove when a needle and a few stitches would make it all right; rail in answering letters or returning visits, unless she is ill or in trouble; fret about the heat or the cold, the sun or the rain, the air or the lack of it; make an engagement, and then not be there in time; complain of her family, or discuss personal affairs with a stranger; always believe the worst, rather than the best side of a story.

A well-bred woman does not do any other than make the best of everything—the world, the weather and herself. She believes in the golden rule and endeavors, as far as possible, to live up to it; and that, dear reader, is what you and I ought to promise every morning that we will try to do during the day.—American Queen.

Raw Potato Beneficial.

A cold raw potato grated with the skin on, and applied as a poultice to the throat in angina, tonsillitis and quincy, often relieves as if by magic. Knew as often as it gets warmed through.—Farm and Fireside.

HOUSEHOLD SUGGESTIONS.

Odds and Ends of Information Pertaining to the Domestic Department.

Mushrooms are always expensive, but a pound goes a long way, and nothing seems to take the place of those delicious things. For an unusual treat at luncheon or dinner try mushrooms a la Jeanne, advises the New York Post. With a biscuit or cookie cutter cut as many rounds of bread as there are mushrooms, but if the mushrooms are small two may be allowed to each piece of bread. Fry the bread strips to a golden brown and spread each with anchovy paste. Saute the mushrooms, place them on the bread, and sprinkle with salt, pepper and a little finely minced parsley. Serve very hot.

Anchovy biscuits are good little savories. Stir into a cupful of cream a sufficient quantity of anchovy sauce, beat well with a Dover egg-beater and pile on round soda or milk biscuits. Garnish with parsley.

Pastry scraps may be utilized to make luncheon basket dainties. Roll what is left from the pie into a thin sheet and spread with chopped dates, raisins, figs, nuts—a mixture of whatever is at hand—lay another sheet of paste on top and press lightly with the roller. Cut into shapes and bake a delicate brown. Or sprinkle the rolled-out scraps with grated cheese seasoned with salt and cayenne pepper, cut into long strips, and bake.

Austrian coffee is a novel drink to serve after a club meeting with cake or sandwiches. Cold coffee creamed and sweetened is poured into tall glasses, and a tablespoonful of vanilla ice cream is placed on top just before serving.

The clothes hamper is often a neglected piece of furniture. It should be scrubbed once in awhile with salt water, and rinsed with clear. Air it frequently, taking advantage of wash day, when the hamper is empty.

This is the way expert laundresses are taught to wash flannels in the Hampton institute home training classes. In the words of one of the pupils, the simple process is thus described: "On Tuesday morning I make a soft soap by dissolving in water the small pieces of soap left from the Monday washing. Into a tub filled with warm water I put two dipperfuls of this solution, and when the water is nice and soapy I put in the flannels, four at a time if undergarments, one if a shirtwaist. Where the flannels are very dirty I rub them gently with the hand, never using a washboard. After they are thoroughly clean, I put them through clean water of the same temperature three times, and then into the extractor."

USING LEFT-OVERS.

The Best Way to Have Some-Gauge Carefully the Household Needs.

"A woman who is known in her own city as a famous cook, and an economical one as well, gave vent to an opinion with some emphasis: 'Left-overs! I don't have them. Men won't eat them and women really don't like them for themselves. They like to have over them beforehand.' Her plan is to buy always just enough and long experience tells her what is just enough, though there is never less than a pretty open hot table, says Good Housekeeping.

The young housekeeper is usually made to feel about using up her surplus of materials than over any other thing, unless it be the making of bread. And she very soon learns that the buying in a small part of the rest of her experience—or inexperience. Far better from anyone to advise her to dump materials, for that means discomfort to all concerned, especially to herself. But aren't we, as a nation, too lavish in our supply of food? Haven't it always been a matter of pride with us to have more on the table than could possibly be eaten, and isn't that in itself a relic of barbarism?

What we need to learn as housekeepers is to gauge carefully each person's taste and appetite and plan accordingly, but not to have so much as is implied in the rhythmic complaint of one man: "Beef for breakfast, beef for dinner and cold roast beef for tea." Although, to be sure, unless there is decided dislike for cold meat, it is better served once in that way than with elaborate disguises of various kinds which never really hide the fact of the rechauffe.

With vegetables the case is different, for they can so easily be utilized in cream soups or salads, those two valuable adjuncts to our daily fare. Peas, potatoes, celery, corn, tomatoes, all can be used if left over in sufficient quantities. If so very little is left as not to be useful even for garnish of salads or meat sauces, we can hardly consider it under the formidable head of a "left-over."

Rick Covered Clothes Hangers.

There is something quite new and also acceptable as presents, especially to men. The wooden or metal hanger has the disadvantage of rubbing against and wearing out the lining of coats and waists. This new idea consists in winding the wood with strips of soft silk or satin, or with ribbon, in such a way as to cover the entire surface without adding to its size. If this material be beyond your means, linen, holland or sateen can be substituted with perfectly satisfactory results. A monogram can be embroidered by way of embellishment. Many dress hangers are now made of aluminum and are very convenient to carry and handle. Others are of nickel, neither of which metals corrodes or injures the linings of the garments.—American Queen.