FARM NOTES.

-While milk absorbs odors in the sta ble, yet the fact of cooling the milk does not prevent the absorption of odors or gases. It is well known that cold water absorbs gases, and milk is no exception. After the milk from the cows has been cooled it must be kept in a cool place and the cans tight-

-Apple trees do not bear full crops until 10 years old or more. Making an estimate, it may be claimed that a tree 20 years old will produce from 25 to 40 bushels of apples. A pear tree 15 years old should produce from 20 to 30 bushels. A peach tree four years old should produce from four to ten bushels. A tree may not do so well in some sections, as much depends upon the variety and also the care bestowed.

—The fruit grower who expects to have fair crops of fruit must begin with the use of insecticides early. He must not delay too late in the spring, as the first spraying is sometimes the most important of all. Paris green will not destroy the insects that live on sap, nor will kerosene injure parasites, therefore, it must be done with an object in view and with a knowledge of the habits of the parasites or insects to be destroyed.

—There is less demand every year for the extra large over-fatted hogs, that have taken two years to reach maturity. What is wanted for profitable feeding is a thrifty pig, that in six, or seven, or eight months' growth will average a pound of pork a day. This can usually be made at a profit. The heavier hogs cost more to keep, than those that feed upon the leaves. For using the pork is neither so good, nor will it now sell so well, as pork that weighs 200 pounds or less per carcass

-Regarding the disposal of dead animals, it is a loss to bury them. If they are chopped to pieces and covered with fresh manure they will soon decompose, and the heap should than be raked over, the bones removed and ground or pounded into small pieces. To reduce the bones put them into wood ashes, keeping them damp with liquid manure; or convert them into superphosphate by adding one pound of suiphuric acid to one and one-half pounds of bone. While the carcass is in the manure the heap should be well cov-

-Some of the best farms in Pennsylvania have been brought to the highest degree of fertility by the use of clover, lime and manure. The farmers who have accomplished such results have aimed to save every pound of manure, and also to pre-serve it in the best manuer. Lime is used extensively by those who know that lime is an essential ingredient of plants, and also because it is excellent for increasing the clover crop. Clover enriches the land by promoting the supply of nitrogen in the soil, hence lime and clover make an excellent combination.

-The large mutton breeds of sheep are farmers to turn their attention to the large breeds the apparent misfortune will in the tou. for wool only. The mutton sold in the English market is of the highest quality, and is produced on lands that rent for more than the same area of land can be purchased for in this country, yet the English farmer regards sheep as very profitable.

Tapping Maple Trees. There are some fine points to be observed even in such a simple matter as tapping a sugar maple tree. Here are five points. Just for in-

Only a sharp bit should be used, one that will make a clean-cut hole.

The hole need not be more than three inches deep. The investigations of the Vermont experiment station have shown that hardly any sap comes from a greater

The hole should be carefully cleaned of chips, because a very small quantity of waste matter will clog in spots, obstruct the flow of sap, and seriously reduce the yield of sugar.

A spot should be chosen of such a pattern as will allow the freest flow of sap. It should interfere with a wood tissue of the tree as little as possible. The bark, rather than the wood, should play an important part in holding the spout firm.

The spout should be strong enough, and its hold on the tree firm enough, so that it will safely support the sap bucket. Moreover the spout should be easy to insert and easy to remove. The various spouts commonly sold at the hardware stores differ materially in their merits when judged by the foregoing tests. The sugar maker will do well to examine them all carefully before buying his supply for the coming sea-

-The finer the soil the more moisture it is capable of absorbing and retaining. Moisture cannot and does not penetrate into heavy, tenacious soils, and when clods into heavy, tenacious soils, and when clods in such soils are not pulverized, and become dry, they retain their dryness in the centre during the entire summer. When land is made fine and free from clods the water does not so readily flow back to the surface, nor is it so rapidly dried up during the season, but is delivered to the surface in prepar proportions. The moisture face in proper proportions. The moisture which is inclosed in the interstices of the soil and which accumulates, is a large quantity. When land has been plowed the soil expands and contracts during the winter, according to the temperature, and many of the coarse portions are pulverized, but in spring, should the plowing of a field composed of heavy soils be performed, and the work followed by dry weather, even the harrow will sometimes fail to reduce it. Plowing and harrowing must therefore be done at proper times, and the judgment of the farmer must be exercised to guide him. The condition of a field should be similar to that required for a garden. With a small garden, where the spade and rake are used, care is taken to make the soil as fine as possible. A field should be considered as a garden on a larger scale. It requires more labor on a garden plot than for a field, but the garden produces twice as much, in proportion to area, as the field.

Labor bestowed on a field, so far as the preparation of the soil is concerned, will be amply repaid in the gain of yield of the be amply repaid in the gain of yield of the corp. The soil always responds to good treatment, a fact which at one time gave rise to the claim that a well-cultivated soil required no manure, which claim, however, is not correct, but cultivation withever, is not correct, but cultivation withever door handles inside, the Dutch lever door handles inside, the Dutch lever door handles inside, who has would you administer?"

if would administer the sacrament, "replied the student, who is studying for these ever, is not correct, but cultivation withever door handles inside, the finger plates studded with heavy nails, the finger plates studded with heavy nails, the finger plates studded on the sacrament," replied the student, who is studying for the making of these doors. One may pay anything one likes for these ever, is not correct, but cultivation with making of these doors. One may pay anything one likes for these ever, is not correct, but cultivation with making of these doors. One may pay anything one likes for these cause it is obligatory.—New York Tribune.

FOR AND ABOUT WOMEN.

Paquin has designed for his tailor-made gowns the prettiest sort of collars and cuffs, Fine linen edged with a cord, the ends pointed and fastened with links. These cost \$1 a set. Some of the all-white ones have tiny bands herringboned together; others have vines or flowers or empire wreaths embroidered on them.

Small, narrow postillion tabs on the jackets of new tailor costumes are finished with large buttons of enameled silver. On a Doncet gown of leaf-green cloth the buttous are silver and green enamel, and the open Louis coat is edged with green velvet, over which an applique band of creamwhite cut cloth is laid.

A favorite style in Paris is the square-fronted, double-breasted jacket, cut to hang perfectly straight, with a little tail at the back of the coat and with a belt that goes underneath the fronts. The threequarter coat is the one that some of our swellest tailors are trying to push, but with little success so far, the reason being that a women must be actually tall and slender to wear it becomingly instead of merely appearing to be so.

Deviled Crabs.-Boil hard crabs and remove the meat from the shell. Cut this meat into bits, having two cupfuls for a good dishful. Cook together two tablespoonfuls of butter, one of flour and a small teaspoonful of mustard. When blended pour upon them a cup of cream. Cook, stirring, for three minutes, then remove from the fire, add the crab meat, salt and pepper to taste and the juice of a lemon. Fill the emptied shells with the mixture,

ed that, by the new way of cutting and the buttoning of these waists with large buttons, the nuisance attending these waists is much the nuisance attending these waists is much abated. You can really button your own waist without trusting to your friends for assistance; and, so, as the waist that buttons in the back is pretty and becoming, an extended vogue for it is predicted.

Yet there are many and many waists that fasten in front without visible means.

And in making one's fall gown it is a good

And in making one's fall gown it is a good thing to study these methods, for they are intricate. The wide bust is absolutely required of all gowns and the best dressed women are making an effort to get as full a bust as possible. Remember, it is not the high bust that is liked, but the low bust effect that is known as the military.

To make themselves fuller in the chest women are wearing very neat little heart-shaped pieces of silk about the size of a large saucer. The silk is cut just the shape of a heart and is lined, interlined and paddal and in the control of the side o ded with cotton until a large heart-shape pad is obtained. This is finished around the edge with a little pleating of ribbons and it is pinned on the front of the corset, out side, and not inside. Thus a swell is obtained without the discomfort of the pad.

For walking, laced boots are the smartest, though there are many who prefers, and cling to the buttoned. Calf, velour calf and kid are favored leathers, and the heels are either the Cuban or the broader and farmers are finding out that there is something more to be derived from sheep than wool. If low prices for wool have caused those boots, which almost invariably but-

English farmer would consider it a waste of time and labor to keep a flock of sheep school both boys and girls wear black ful of sugar and a quarter of a pint of good patent leather pumps, through at 16 a girl adopts a very moderate French heel.

Horizontal effects have almost entirely superseded the up and down tuckings for fashionable skirt trimming. although the long lines of the perpendicular styles are much more becoming to short, stout

Blue velvet, a shade darker than the material of the frock, with just an edge of red is an effective and most popular trim-ming, and is used in bands on the skirt as well as in collar, cuffs and belt.

A good combination of color is the light tan with trimming of dark brown velvet, but it is not always becoming, and is often greatly improved by the addition of the blue or the bright red. Dark brown can also be greatly improved by the same treatment; in other words, all the dark "trying" colors look much more youthful and are more becoming when these light colors are used with them. In white cream lacegives too old an effect and

white chiffon is quite impossible.

Flounced skirts are difficult to makethat is unless great care is taken that the flounces are not too wide and have not "And how old are you now?" asked too much fulness in them. They are the lawyer.

'Eighty-five.'' best when the flounces are quite scant—three flounces around the foot, with the flounces much narrower in front then at the back, and put on to give a pointed effect in front, are far more becoming than when the same flounces are put around the skirt plain. A long jacket ought not to be worn with these flounced skirts, and yet some of the newest costumes show this same style of three flounces on the foot of lawyer, reddening furiously as a titter ran with a triple cape. As may be imagined, only a very tall woman has any right to "That'll do wear such a gown.

Find out as early as possible what you can best do and do it with all your might. Cultivate a philosophical vein of thought. If you have not what you like, like what you have until you can change your en-

vironment. Do not waste your vitality in hating your life, find something in it that is worth lik-ing and enjoying, while you keep steadily at work to make it what you desire. Be happy over something every day, for the brain is a thing of babit, and you cannot teach it to be happy in a moment, if you allow it to be miserable for years.

Acquire all the knowledge and accomplishments possible and enter into studies and sports with all your energies. They help to round life out and to keep the mind fed with a varied diet, while they open new doors to pleasures and enjoyment.

Form a habit of trying to do some little act to add to the comfort and pleasure of some living thing-man or beast-every

Although tasteful simplicity is often-times costly, it pays in the end. The fad for hand-wrought metal pieces for doors, prevailing at present, is an expensive one, but what would the severely-simple dark-brown oak doors look like without its hard-ware? The black knobs and knocker outWaffles.

Mix one pint of flour, two level teaspoons of baking powder, and one half of a teaspoon of salt. Add one and one fourth cups of milk, three well-beaten egg yolks, two tablespoons of melted butter, and the whites of the three eggs beaten stiff. Cook whites of the three eggs beaten stiff. Cook them on a hot, greased waffle iron. Put the waffle iron over the fire; and there should be room enough to swing it over. In greasing it put a bit of clear fat pork on a fork or put a small piece of butter on a clean cloth, and rub over both griddles. The heat will melt the butter and let just enough of it go through the cloth. Close the griddles and turn them, that the fat may run evenly over them. Pour the batter into the center and let it run two-thirds of the way; when the cover is dropped in-to place the mixture will spread to the edge. Cook about one minute on one side, then invert the irons and cook a little longer on the other. If you are sure the iron is clean and smooth, and thoroughly hot, you may cook them without any greas A colored cook in the South says she never greases her waffle iron, and I have recently found that these delicious cakes can be perfectly baked without the annovance of sizzling, smoking fat. Frequently merely the first greasing is suffi-cient for the cooking of the whole amount. -Kitchen Magazine.

OYSTER DELICACIES.

Savory Fried Oysters-For six guests par-boil three dozen oysters in their own liquor with half a pint of rich veal or chicken broth and an ounce of butter; drain and return the gravy to the fire, adding two ounces of butter well kneaded with two of floor; when smooth add three pepper to taste and the juice of a lemon. Fill the emptied shells with the mixture, sprinkle with butter and crumbs and bake in a good oven.

Waists that fasten in the back will be worn, and in this connection it can be statily; now mingle the oysters with this sauce and pour into flat pans to cool; when cold join the oysters in pairs; over-lay them well with sauce; roll in crumbs, then in beaten erg, and again in crumbs; lay in in beaten egg, and again in crumbs; lay in a wire basket and fry in plenty of very hot fat. Garnish with parsley and points of lemon. Serve either tomato or mushroom sauce with it.

Ragout of Oysters-For eight person boil two dozen oysters in their liquor for one minute; drain and save the liquor; peel and break in pieces a piut of fresh mushrooms; simmer five minutes with two ounces of fresh butter; season with salt and white pepper; add to the oysters, a gill of their liquor, one of thick, sweet, hot cream, and a teaspoonful of butter cut in small bits and rolled in flour; let boil up once, and serve in individual dishes. such as used for creamed fish or sweetbreads.

Oysters with Bermuda Onions.-Remove the skins and successive layers until no larger than walnuts from four Bermuda onions. The remainder of the onions may be boiled and set aside for scalloped onions for a second dinner. Cut the small onions in the smallest of dice-shaped pieces and fry with four ounces of butter until they turn yellow on the edges; add fifty oysters and their juice, a tablespoonful finely minced parsley, a saltspoonful each of salt and white pepper, and a pinch of cayenne. As soon as the beards begin to ruffle pour into a tureen and serve.

RECIPE FOR SALLY LUNN.

And here is an old Virginia mammy's way of making the most delicate of breakfast breads-the renowned Sally Lunn : | THI spoonful of salt together; scald a pint of sweet milk and add to it two tablespoon-Calf or kid with patent leather tips is the fuls of butter; set aside to cool; when luke ful of sugar and a quarter of a pint of good yeast; beat steadily for five minutes; cover and let rise for a couple of hours; beat the

yokes and whites of three eggs separately; add first the yolks, then the whites, to the batter; stir very lightly and set to rise 15 minutes; bake three quarters of an hour in a moderate oven, in a well greased cake pan that has a pipe through the center— Turk's head, such pans are called. This is the exact recipe, because Mammy knew nothing those days of baking powder. But you can substitute compressed yeast—half a cake—or two teaspoonfuls of baking powder. Always grease your der and be successful. Always grease your baking tins with lard; butter blackens and

Lawyer Outwitted.

Dull Witness Proved to Have Too Good a Memory Not a few stories are told to show how glib-tongue lawyers are sometimes out witted. The following is a case in point In a dispute over a right of way the agent for the landlord who objected to the right was cross-examining a venerable laborer, who had testified that to his own personal knowledge there had been a right of way over the disputed land since he was

"But surely you can't remember things which occurred when you were a boy of five, 80 years ago?" said the lawyer, in affected incredulity. "Deed an' I can, sir, I can mind a year

-"got an awfu' wallopin' frae Jean

"That'll do!" roared the lawyer, wrath-"for cheatin' her twa-'ear-auld lassie

"Do you hear? Go away, I say !" "oot o' the change of a thrupenny concluded the venerable witness triumphantly as he slowly left the witness box. - Scottish American.

Cook Spreads Disease.

Dr. Daniel E. Hughes, chief resident physician of the Philadelphia almshouse, died last week of tubercular peritonitis. Dr. Hughes had an international reputa-tion as an alienist and had devoted his life to the study of insanity and the amelioration of the condition of criminal and pauper in-

The public agitation resulting from Dr. Hughes' peculiar ailment started an investigation, which will probably result in a material improvement of the sauitary conditions existing at the almshouse. It is charged that his disease resulted from eating food prepared by a consumptive cook, and that a number of other physicians at the almshouse have contracted the disease.

The professor of chemistry in a cer-tain college asked a student the other day; "Now, suppose you were called to a patient who had swallowed a heavy dose of oxalic acid, what would you administer?"

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