

PRINTED WHERE YOU USED TO LIVE.

Isn't filled with cuts and pictures, nor the latest news dispatches; And the papers often dampened, and the print is sometimes blurred. There is only one edition, and the eye quite often catches...

THE BOY JAKE.

"I'm sure, miss, I don't know as I'm right in letting you have it," Mrs. Foxon worried, bending her keys uncertainly on a crumpled palm. "He never would have left his things out like that if he hadn't expected a young lady friend from his own home to take it. But you came so highly recommended, and you like it so much..."

"I am very grateful for your welcome, Jake, even if I am not the right Edith," she said, loath to shut the drawer. "You are a nice boy," she added, passing her fingers over the picture with a maternal touch. She was sorry for that other Edith, who had missed such a pleasant moment. The boy haunted her oddly as she examined his possessions. She found his books recklessly mixed, and named science, showing a little black and gilt set of "Rolls" modern literature sandwiched by obsolete histories and biographies with such inscriptions as "To Isabel, Xmas, 1861," and their yellowing fly-leaves; and here and there a volume in French or German. She shook her head reprovingly at the boy as she took down a fairly new copy of "Lettres de Femmes..."

clashed and a faint flush showing through the first sweetness of her face. "But—I beg your pardon!" he exclaimed. "I thought—I expected to find—" "Oh, yes; but she didn't come. I a— here instead," Miss Mariner explained absently, for a clearer look at his face had given her a joyous hope. It was a lined face, not as all boys, but some quality of pleasantness in the gray eyes under the square forehead, the slightly cleft chin, the crisp little curls that no brushing could subdue, brought her to an impulsive recognition. "You must be Jake's brother." His sudden laugh made the likeness unmistakable. "Then you know—Jake?" "Know Jake?" She was so glad to see him that she turned the leather chair to face him and sat down opposite it with an expectancy not to be wistful. "Oh, what does it matter? I know him, in one sense, better than any one does—though he never saw me." She smiled, quite indifferently whether he understood or not. "You must tell me things—nobody has a better right to know than I. Will you?" She like her usual cool self, and Jake's brother was evidently wise enough to know that he was being treated as an exception. He met her simply, and if there was a lurking smile about his mouth, his eyes were respectfully grave. "I will tell you anything you want." She did not care what he might be thinking. It was a year as she would ever come to Jake, and she must get what she could. "I am in love with that other Edith?" "Oh, dear, no!" It came with startled promptness. She looked her relief. "You are sure?" "Oh, quite. She is going to be married, I believe. He did adore her once—but it was years ago."

There are nearly 25,000,000 dairy cows in the United States, and enough other cattle to make a total of over 90,000,000 head, including bulls, oxen, young calves and the "flocks and herds which range to the valley floor," and all counted to slaughter. There are less than a million thoroughbred cattle in the country, and more than 45,000,000 scrubs. The rest are half or higher grades. About 20,000,000 calves are born annually. The average value of a cow is \$22. In Rhode Island, a dairy State, the average is \$39. The cows of the United States yield about 9,000,000,000 gallons of milk a year (watered and unwatered); the butter production is nearly 2,000,000,000 pounds (all grades), and the product of cheese over 300,000,000 pounds. Our cheese industry is making enormous strides. In a short time the output will be 1,000,000,000 pounds. There is one item, a by-product, which is never allowed to waste. Our gold production is valued at \$1,000,000,000 a year at present. That is a vast sum of money. Yet the rakings of our cow yards and stalls for the fertilization of crops are estimated to be worth in cold cash eight times as much, or \$8,000,000,000! Such figures are bewildering. They stagger humanity.

FOR AND ABOUT WOMEN. DAILY THOUGHT. Be of good courage; that is the main thing.—T. Moore. "By her, who in this month is born, No gems save garnets should be worn; They will insure her constancy, True friendship and fidelity."—Flower, Snowdrop-Jewel, Garnet. When one decides to give a high tea it should be indicated on the invitation cards thus: "High tea, 5 o'clock." The menu should be very simple as it is not supposed to interfere with the dinner later. The following will be found very suitable: Chicken salad with wafers; white cherries, or pineapple on glass saucers; tea cakes, or macaroons; tea; any favorite crystallized fruit or ginger; stripped dates, or Turkish delights. Another simple high tea menu is: grape served hot, chicken salad, nut sandwiches, ice cream moulded in the form of flowers or fruit, iced cakes, chocolate and sweetmeats, as suggested above. A pair of beautifully kept hands are one of the surest marks of refinement and culture and will win the day many a time for the business woman. If she can lay her hands upon the desk well-shaped and perfectly cared for, it is worth good money to her. There is something so prepossessing and almost fascinating about a beautifully kept hand. And the fastidious woman of to-day can have nice hands, no matter what her occupation may be. Ere she goes to work, she washes and dries her hands with soap and water, and smooths them with a soft cream. She can see and still have attractive fingers. She can be her own manicurist. The first thing to remember is that whether the skin be white or dark it must be smooth and firm, and the nails well-cared for. She must remember that the woman whose hands are short and thick and whose nails look as if they had been clipped with an ax has ill-breeding written all over her. She must learn to use her hands. Not to be always fidgeting with something. To learn to lay her hands down in her lap and keep them quiet. She should have a pair of straight and sharp steel scissors, a sharp, slender and long nail file, a pair of clippers, a bunch of orange wood sticks, cut in different shapes, pointed, curved, flat; a set of emery boards, a cleaner and two polishers. The instruments should be perfectly clean and they should lie together on the dressing table. The fashionable nail now is long, cut to follow the shape of the finger and polished so highly that you can see your face in it. The shape of the finger should be matched every time. A short, flat hand looks badly with a long, slender pointed nail. A long, slender finger is positively disfigured if the nail is cut blunt and square. The first step in manicuring the nails is to soak them for five minutes in warm, not hot water, in which a few drops of lemon juice or some good bleaching liquid has been placed. With the orange stick loosen the skin around the base of the nail. This should be done every day or the flesh will certainly creep up and cover the moon again. "Take your file while the nails are still soft and follow the lines of the fingers. You can modify the shape a little so that it is pretty. If you want the finger to look a little more tapering you will wear the nail a little longer than the outline of the finger. After filing the nails to the proper shape, the emery board should be used to smooth the rough edges. The nails are now ready to be polished, and a good rose-colored cream is now rubbed in. Let the cream remain a few seconds so it can be absorbed, and then with a polisher covered with pink nail powder polish them until the surface of the nails shines satisfactorily. After this dip the fingers again in hot soapy water to rinse off the cream and powder. It will not destroy the polish, only intensify it. Dry the hands thoroughly, on a clean towel, and with a rather pointed end of the orange wood stick around which a little cotton has been wrapped dipped in lemon juice go under each nail, removing any powder or cream remaining. When this is finished give the nails a second vigorous rubbing with a clean buffer on which there is no powder. Then put a little powder on the palm of the hand, which cannot be improved upon as a polisher, and rub for a few minutes. This complete manicuring will require about half an hour and should be done regularly every week, and the nails and hands receive daily attention. White and delicately tinted kid gloves may be cleaned by anyone who will proceed carefully and with some degree of judgment. Light gloves should be worn as often as possible before the first cleaning. If used carefully and the badly soiled places rubbed lightly with soiled bread crumbs each time after wearing, the first cleaning can be prolonged quite a while, but after light gloves have once been cleaned they soil readily and should not be allowed to become too soiled before submitting them to another treatment. A very good preparation for cleaning gloves is made by mixing together equal quantities of finely powdered alum and pipe clay or fuller's earth. Dip a piece of flannel in the mixture and rub the soiled parts with it, lightly at first so as to loosen the soil and not rub it in. Repeat the rubbings until the gloves are quite clean, then wipe with a piece of clean flannel. Bran should then be rubbed all over the glove with French chalk and wiped off with a soft, clean cloth. Gloves should always be laid away in tissue paper, for it aids in preserving the elasticity of the kid and keeps the gloves in a good condition. It is a great mistake to use cold or tepid water when washing the hair with eggs. Plenty of hot water should be used. The secret of making sponge cake is not to beat the air all out of the eggs after it is once beaten in. Beat the yolk to a mass of bubbles and the whites to a stiff paste; then put them into each other with a few crosswise strokes of a fork and cut the eggs into cream and sugar. Tack tightly to your kitchen floor an old carpet. Rag carpet is the best. Spread thickly over this a thick paste of flour and water. When dry, add another thick layer. Then paint in some dark color. This can be scrubbed and will wear a lifetime. —Subscribe for the WATCHMAN.

FARM NOTES. —There is no longer any question that the earlier the calf is taken from its mother, the easier it will be to teach it to drink. —Milk regularly and as quickly and clean as possible. Some cows will let their milk down better while eating; humor them. —A great deal of hay is sent to market that is full of weeds. Such hay brings the lowest price, and also indicates that the farmer who ships it are not only careless, but also ignorant of the true methods of farming. —In order to make a success of raising the calf on skim milk, the condition of the milk must be uniformly sweet. Nothing, perhaps, will contribute more to produce sourness in calves than to feed sweet milk one day and sour milk the next. —The best remedy for lice in poultry houses is to add a pound of concentrated lye to a wash boiler of soap, and apply the suds hot on the walls, floors and roosts of the houses. All lice, with their nits, will thus be destroyed surely and quickly. —Nothing is better to prevent loss of ammonia from the manure heap than soap-suds. Keep the heap well saturated, and makes holes in the mass, so that the soap-suds can pass down to the bottom of the heap. Chemical action is facilitated, but there are formations of salt that prevent loss. —To build and fill an ice-house for home dairy use is a cheap and simple task. Ice laid on edge will keep better than when packed on its side. Use only as much sawdust, or other packing, as may be necessary, but pack close, so a circulation of air between the cakes of ice is more destructive than direct heat. —Rye will be the first green food in the spring. As the young rye is almost wholly composed of water it affords but little nutrition and is very laxative. When turning stock on young rye it should be done as gradually as possible. Only a small quantity of rye should be eaten at first, allowing cattle to graze more as the rye grows. —Start the colts into winter in good condition, and to do this let oats be a large part of their food ration. The first winter is always hard on the colts, and they need plenty of food of the very best quality to get them along nicely. Oats are not expensive feed, and it can hardly be considered economy to put a colt on corn and hay ration all the winter through. —Corn is low in price some years in certain localities. It is possible that next season there may be but half a crop, but the excess over that required for consumption may bring good prices. Farmers who have too much grain on hand, with prices rolling low, should endeavor to increase the number of animals on the farm in order to convert the corn into something more saleable. —The introduction of new varieties, budding, and the attacks of insects, as well as disease formerly unknown, have curtailed the usefulness of the peach tree and confined it to certain localities. Budding, or grafting the trees, whettable, peach or pear, is now but a reproduction of the original variety, and may introduce all the imperfections as well as the advantages of the variety, to every portion of the country. —One of the best locations for a garden is the strawberry bed that has been abandoned, as strawberry beds are usually well shaded and carefully cultivated, while the shading of the soil by the plants contributes to the formation of humus. An excellent plan to treat the bed to a garden is to apply plenty of well-rotted manure now, if it can be done, and then plow the bed in the spring, working the top soil fine with a harrow and rake. —It is claimed that when a cow giving a large quantity of milk has been slaughtered and every drop of milk gathered up, the largest amount ever found was about four quarts; hence milk is believed to be largely made during the time of milking, and the cow must be placed in favorable conditions at the time, if one does not desire the regular quantity of milk. Do not think that the milk is already there, and all you have to do is to draw it out, says an authority. Only a small portion is in this state; most of it is there ready to be changed into milk, but it is not milk, and you must have things favorable to the cow to have this change. —Hog manure is usually produced from grain, and is quite rich, but it does not contain as much nitrogenous matter as manure from the horse; hence it is slow to heat, while the horse manure ferments too rapidly, and is apt to fregang. It is a good plan to mix pig and horse manure together. This can be done without trouble if the horses are fed whole oats and pigs are allowed to root over the manure pile as it is thrown from the stable. Where bedding is scarce the material which is used in the stalls by horses may be used as bedding for pigs. But while it is so used the pigs will be very careful not to mix their own excrement with it, as they are really cleanly in their habits. —Bordeaux mixture is made thus: Copper sulphate (blue vitriol), 4 pounds; quick lime, 4 pounds; water, to make 50 gallons. Use a tight barrel, such as for coal oil. Dissolve the copper in hot water, if wanted for immediate use, or place it in an old gunny sack and suspend it in the barrel, two-thirds full of water, until it is all dissolved. In another vessel make the lime, add water until it is of the consistency of milk, and when cool pour it into the copper solution, using a sieve to remove all coarse material. Stir this mixture and fill the barrel with water; it is then ready for use. For plants with tender foliage only one-half the amount of copper and lime should be used. —The soil will dry very rapidly and to a great depth, if allowed to get hard and compact. There is but a small space left for air in solid soils, and from this fact they become hot and dry to a great depth in summer, while if air is present, as it is in loose soils (being such a poor conductor of heat), it will allow only a small portion of it to become hot, which soon cools at night and is filled with a copious dew, not only retaining the moisture already in the soil, but also adding to it at a season when moisture is especially desirable. Newly-set trees are always benefited by cultivation, because all their roots are surface roots and cannot thrive in a hot, dry, compact soil, hence the necessity of summer surface cultivation of newly-set trees. —Mother (who has been asked to suggest a game for a rainy afternoon)—Why don't you pretend you are me? And George can be daddy. Then you might play at housekeeping. Daughter—But, mother, we've quarrelled once already.