

FARM NOTES.

CURING HAY.—The old method of cutting and curing for newly-cut hay by hand required a longer time to carefully cure the product than is now requisite. By the use of the horse seythe, spreader and rake, grass can be cured quite as perfectly in one day as it formerly could in two days.

HOW TO CULTIVATE STRAWBERRIES.—When I began with strawberries I tried the lazy man's plan of the matted row, weed and grass system, and never got much over sixty bushels of berries to the acre.

THE SHAPE OF EGGS has nothing to do with the life germ, unless the egg is deformed. The shape of the egg conforms with the shape of the ovary and forms hence we have long eggs, short eggs and round eggs.

THE QUALITY OF CHICKS cannot be judged until they are four to six months old. Something of what their general markings are can be told when two months old, and week by week as changes can be noticed.

IN THE PROCESS OF drying grass into hay most of the volatile oils which give green herbage its delicate flavor and odor are lost.

NEARLY all gardeners transplant cabbage plants, but a successful grower writes that he sows the seed in rows twenty-one inches apart, in order to allow of cultivating the plants with a harrow.

APPLE TREES are often starved in other ways than by neglect to manure. The apple borer leads to starvation oftener than poor soil. The supply of food is cut off by every move the borer makes.

ONE poultry raiser protects his hens from lice by suspending over each hen a small bag of thin muslin filled with flour of sulphur, so that the hen will knock it in getting on and off the nest.

MANY weeds may be used profitably as food for hogs. The narrow-leaved plantain possesses nearly the same nutritive value as timothy, while lamb's quarter and pig weed are both highly relished by swine.

EXPERIMENTS show that when cut hay and ground grain are fed to stock the cost of feeding is lessened sufficiently to prepare the food and grind the grain, and that the increased growth of the stock is noticeable when compared with those fed upon whole grain and uncut hay.

THE SECRET of one's success or failure in nearly every enterprise is usually contained in the answer to the question, "How earnest is he?"

HOUSEHOLD.

PORTUGUESE FRITTERS.—One pint of milk, six ounces of rice, two ounces of butter, three eggs, some finely grated bread crumbs, rind of half a lemon, some orange marmalade, a small piece of stick cinnamon, sugar to taste. Put the cinnamon and rind of lemon into the milk; let it remain a short time until the milk is slightly flavored.

SWEET MACARONI CROQUETTES.—Cook six ounces of macaroni in two quarts of salted water until tender, then strain and put it in a bowl of cold water; when cold cut it in pieces half an inch in length; put it in a stew-pan containing a pint and a half of boiling milk, in which a stick of vanilla has been infused; boil until it becomes thickish, add a quarter of a pound of powdered sugar, two ounces of butter and the yolks of eight eggs; stir them well in over the fire until the eggs thicken, then pour out upon a dish.

SPANISH FISH.—You can vary a codfish dinner, either salt or fresh, by picking out the boiled fish into small flakes, then slice very finely a couple of onions and fry them in olive butter or salad oil, until they begin to color; add a can of tomatoes, a little pepper and the codfish. Simmer slowly until the dish is evenly colored.

BUTTERED ORANGES.—Take eight eggs and the whites of four more, with four teaspoonfuls of rose water; strain through a bit of muslin or a hair sieve; add three-fourths of a pound of sifted sugar, mixing well. Put with the strained juice of a dozen oranges, and as many lumps of sugar rubbed on the orange skins as will absorb the zest.

ROILED CHICKEN.—Do not attempt to broil an old or full-grown fowl; take a young chicken, split it down the back always; wipe the inside dry after removing the giblets, and place it on the gridiron with the inside down; keep it so until it begins to brown very brown, then turn it, but the moment the skin threatens to burn reverse it again.

HASHED MUTTON.—Mince an onion and fry it in butter to a brown color, add a tablespoonful of flour, stir well, pour in enough stock or broth to make the sauce, with a dash of vinegar, pepper, salt and spices to taste. Let the sauce give a boil, then strain it, and when cold put in the slices of meat and well-trimmed of any outside parts, and a good allowance of pickled gherkins cut in slices. Let the whole get warm by a gentle simmering, and keep it hot till wanted for table. Serve.

STEAK A LA VENISON.—Take a piece of rump steak three-quarters of an inch thick; trim it neatly and beat it with the cutlet-bat; sprinkle it with pepper, dip in oil and broil over a clear fire. Turn it after it has been on the fire a minute or two and keep turning it often till done. Eight or ten minutes will do. Sprinkle with salt and serve with a piece of maitre d'hotel butter placed over or under it and fried potatoes around it.

ORANGE JELLY.—The juice of two lemons, two Seville oranges and twelve sweet oranges, the rind of the lemons and two oranges, one pint of sugar, a pint and a half of water, two ounces of gelatine and the whites and shells of two eggs. The jelly and the above need not be cleared, and in that case the eggs should be left out, and the jelly only strained. A glass of orange wine may be put instead of the Seville oranges, or both may be left out.

RICE CREAM.—One teacupful of boiled rice. Mash the rice, very smooth and add to it the stiffly beaten whites of six eggs and two heaping tablespoonfuls of white sugar; lastly, add three tablespoonfuls of sweet cream, and a delicate flavoring of vanilla or rose. Fill a blanc-mange mold with the cream, and leave it some hours to harden. Serve with custard or whipped syllabub.

WHITE LEMON CREAM.—Boil the thin peel of two lemons in one pint of cream, strain and thicken with the well-beaten yolks of three and the whites of four eggs, into which half a teacupful of white sugar has been beaten. Add half a spoonful of water, stir rapidly with the egg-beater until nearly cold, and put it into glasses or cups. This quantity will fill six custard cups.

SHE STUDIED TO PLEASE.—Speaking of Washington society, Mrs. General M— planned a series of receptions and allotted her friends in such manner as to form congenial circles and prevent crowding her salon. Colonel —, a crusty old bore, attended the first one, and the following conversation took place:

"Very pleasant lot of people here this evening, ma'am; but one misses a good many familiar faces."

"Yes, my dear Colonel," the hostess replied; "but I shall give another reception next Friday evening, and then a good many familiar faces will miss you."

"PAPA," said Miss Wash of Chicago, "I bought such a lovely parasol to-day and had it charged to you. It's a perfect poem."

HE WAS A WRETCH.—She—"No, I can't give you another dance, but I'll introduce you to the prettiest girl in the room."

SCENE—grammar school. Dialogue between teacher and Johnny.

GERMAN millet, sown and lightly harrowed in, in the proportion of one bushel of seed per acre, makes an excellent crop for summer. But it must be cut as soon as it shall be in blossom, for if allowed to ripen its seed it will become hard and woody.

THERE is no better disinfectant than copperas water. Make it rather strong, and with a small broom sprinkle it through the building and over the perches. It purifies the air, aids in preventing diseases and absorbs all bad smells.

A MACEDOINE of apricots is made of the canned fruit, which is now very cheap, nicely arranged in a circle about a mound of oranges cut in small pieces and freed from seeds; either plenty of powdered sugar is strewn over the fruit or a rich syrup made by boiling sugar with the juice of the canned apricots.

BANANA TARTS.—Take a rich, red banana and wrap in a thin fold of pie-crust, put into a brisk oven and bake until the crust is brown and flakey. Eat with powdered sugar or lemon sauce.

MINT SAUCE.—Chop fine one bunch of mint, mix with it a tablespoonful of white sugar, a pinch of salt and pepper each and five tablespoonfuls of vinegar. Stir well and serve with roast lamb or veal.

Who knows but if the beautiful girl who died so young had been blessed with Dr. Pierce's "Favorite Prescription" she might have reigned on many another bright May-day.

If you live in impure thoughts you will be impure in your lives.

It should be Generally Known that the multitude of diseases of a scrofulous nature generally proceed from a torpid condition of the liver. The blood becomes impure because the liver does not act properly and work off the poison from the system, and the certain results are blotches, pimples, eruptions, swellings, tumors, ulcers, and kindred affections, or setting upon the lungs and poisoning the delicate tissues, until ulceration, breaking down, and consumption is established. Dr. Pierce's "Golden Medical Discovery" will, by acting upon the liver and purifying the blood, cure all these diseases.

It takes prayer, study and thought to get up a first-class sermon.

Don't hawk, and blow, and spit, but use Dr. Sage's Catarrh Remedy.

A truthful woman is the greatest adornment of a home.

Frazer Axle Grease.

Our actions of to-day are the thoughts of yesterday.

There is nothing better in Heaven than religion.

It takes a cold few to make a cold pit.

It is easiest business in the world to do nothing. The learning how is where the difficulty exists.

Nothingness cures a kidney cure for Dropsy, Gravel, Bright's, Heart, Urinary Liver Diseases, Nervousness, etc. Cure guaranteed. Office, 411 Arch St., Phila. \$1 a bottle, \$6 for \$20.00, Druggists. Try it.

The best cough medicine is Pisco's Cure for Consumption. Sold everywhere. 25c.

HUSBAND (furlously)—"As I was coming up the walk I saw that scoundrel of a rillwinkle jumping over the back fence. Let me tell you, madam, if I ever catch him here again I'll knock him down! D'ye hear?"

"Ought to think well of a puppy who is forever hanging about my wife in my absence? Come, I like that!"

"You always said that you loved me so dearly that you could not help loving anything that I loved. And now—"

JONES—"What do you think of my painting, old man? Isn't it a genuine work of art?"

GRAY—"I thought you said your friend Brown thought a great deal of Miss Smith."

BOBBY hadn't done anything but ask questions for an hour, and the old man was getting wild.

"Well, he has a mighty queer way of showing it. From what I have heard I think he must hate her awfully."

"AND will you let me go away without an answer, dear?" he said, gently, though his heart was throbbing double throbs.

"It is all so strange and unexpected, George," the words came soft and low.

LANDLADY—"It worries me awfully to make both ends meet these times."

MRS. WALDO (of Boston)—"I have a letter from your Uncle James, Penelope, who wants us to spend the summer on his farm."

Excitement. Moxie bids fair to create an extended excitement through the country, as the discovery of the telephone. His extreme harmless simplicity and extraordinary power over the liquor habit, and nervous exhaustion in weakly women, are enough to make anything so. It seems to cover a field medicine, tonic, and stimulant cannot reach, while it readily recovers from their abuses at once, seeming to act like a food, as it creates no reaction, nor losses its effect. Its sale is marvelous. Druggists all keep it.

Mrs. Waldo (of Boston)—"I have a letter from your Uncle James, Penelope, who wants us to spend the summer on his farm."

WIFE (to husband)—"Mother wants to come and make us a visit, John; but I have written her that just at present, while baby is teething, it wouldn't be convenient. If I give you the letter will you think to mail it?"

Too Popular.—"I hear that Mr. and Mrs. Jones have separated," said Miss Gossip to a friend.

"Yes, it's a great pity. I'm sure I don't know a single woman who knows him who does not think he's a most charming man."

"Your story does not hold together. You say that they were cast upon a desert island, with nothing but what they stood in, and yet you say they went to work immediately and built houses and tilled the land and slew wild goats, dressed their skins, and made themselves shoes and clothing."

"Ah, but you see there was a woman in the party, with a handful of hair-pins, and she taught her fellow castaways how to use them."

"Oh, well, why didn't you tell me that in the first place?"

CURIOUS MISUNDERSTANDING.—Mr. DeGallante—"Isn't she charming to-night?"

Miss DeBeauty—"She's perfectly lovely. Why don't you go and talk to her?"

"I can't get a chance."

"She is alone."

"Alone! She is surrounded by admirers."

Purify the Blood. Hood's Sarsaparilla. Sold by all druggists. \$1; six for \$5. Made only by C. I. HOOD & CO., Lowell, Mass. 100 Doses One Dollar

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