

FARM NOTES.

TRAINING YOUNG COLTS.—A weaned colt should be put in training at soon as it is taken from the barn, which should be when it is five or six months old. If the mare has been well fed while rearing the colt she will not suffer in the least from this period of milking, but the colt will gain very much by it. Before weaning, the colt should be used to the halter and be tied to a separate stall when in the stable, to which it should be brought occasionally even while in pasture. Here some bran and crushed oats should be given, and when weaned the ration should be increased from two quarts a day to four quarts (which will be quite safe for the growing animal), of this food, but no corn should be given until the winter, when that it will come when called and evince no fear of the owner. A horse thus trained will never be vicious nor troublesome unless spoiled afterward.

ORCHARD AND FRUIT GARDEN.—Winter Apples.—Many fruit-growers find, when their orchards come into bearing, that they have planted too many varieties which ripen at the same time. It is a mistake to set many new varieties in an orchard planted for profit. There are enough of well-tested marketable kinds. Any experimental planting should be done on a small scale. A large number of kinds, ripening at the same period, will result in having numerous small lots. At first there will not be enough of some kinds to fill a barrel; two kinds should never be mixed in one barrel, and these fruits must be used at home. For late apples we may have varieties of the colors, red, yellow and green. The retailer knows that the color of a fruit affects its sale. Trees will be selected and ordered this fall, and these points should be borne in mind, as they will have an influence upon the ultimate success of the orchard. In gathering apples, pick and handle them gently.

Late Pears.—There are but few late pears that are profitable, because the public are not acquainted with the Anjou, Clairgeon, and a few others. Carefully selected and packed in boxes holding but a single layer, these may often be profitably disposed of at the confectionery and the fancy fruit stores.

Planting of Trees, both fruit and ornamental, grapevines, etc., may continue as the weather will allow and the soil is in proper condition.

Pruning.—If orchard trees have been properly cared for from the first, there will be but little pruning needed, and it matters not much at what time it is done. Grapevines, currants and gooseberries may be pruned soon after the leaves have fallen. Blackberries and raspberries should be pruned by cutting out the old canes as soon as the fruit is gathered.

LIVE STOCK NOTES.—Shelter in Pasture.—We have often urged the need, in a treeless pasture, of some shelter to afford the animals protection from the excessive heat of the sun. If this shelter be of a more permanent character, with a roof and sides, it will break the force of a driving storm. The cold storms at this season are especially injurious to young animals.

Horses should come into winter quarters in good condition, and should have extra food. Many continue to turn out their horses until much later than this, when one cold, stormy night will cause them much discomfort, when caught out in a driving storm. As soon as they are home rub them dry and blanket giving some extra food.

Cows require care to prevent them from falling off in the quality or quantity of their milk. Bran, ground oats, flaxseed meal and cotton-seed meal are among the kinds of food that increase the quality of milk.

Pigs should be kept in growing condition and fattened early. City buyers like small pork.

Poultry.—Eat or otherwise dispose of old stock, and select good layers and give them warm winter quarters and abundant food.

DON'T FAIL to utilize all the turnip tops the garden affords. They make fine chicken feed. Either throw them on the ground, turnips and all, for the chickens to pick at, or tie them in bunches with a coarse string that will not cut, and weight them down with a rock. The turnips themselves, if cooked, mashed and mixed with bran and shorts, make excellent feed for laying hens and growing chicks.

NEVER whip a horse when he is frightened or nervous, or try to force it up to the object that has caused the alarm; draw in on the reins, suddenly speak out with assurance that you are not afraid, then turn the animal a little way from the unpleasant sight and bid it go. A blow of a whip upon a frightened horse gives it double cause for violent action.

HOUSEHOLD

CHICKEN OR VEAL CROQUETTES.—Boil an ordinary sized fowl skin it and cut into fine pieces. Put into a saucepan one tablespoonful of butter and one of flour rubbed to a paste, the yolk of an egg, three tablespoonfuls of cream and three of chicken broth. Let it thicken, then put in the chicken, and after boiling a few minutes set away to cool. Form in small cones, dip in egg and cracker crumbs and put in hot lard. Can also be made of veal instead of chicken.

CHICKEN CROQUETTES.—Boil the chicken until very tender. To one pair minced very fine, add one small onion chopped, a little parsley, half a pound of melted butter and one pint of cream. Season with pepper and salt to taste, pour into moulds, roll in egg and cracker dust and put in hot lard.

CHICKEN CROQUETTES.—Three pounds of chicken boiled in salt water, one sweetbread; Chop very fine and season with salt, cayenne pepper, half a teaspoonful of summer savory, a few sprigs of parsley, a little nutmeg, a small onion chopped fine. Mix with it a cupful of cream and an eighth of a pound of melted butter, mould, dip in beaten egg and bread crumbs and fry in hot lard.

A NICE WAY TO COOK CHICKEN.—Cut up the chickens, put into a pan, cover with water and let stew as usual. When done make a thickening of cream and flour; and butter, pepper and salt. Have ready a nice short cake, baked and cut in squares. Lay the squares on a dish and pour the chicken and gravy over them while hot.

SAUTEED CHICKEN.—The fowl used for this purpose must be young, but may be a little larger than the broiling size. Joint them as for a fricassee; season with salt and pepper, and dredge with flour. Fry in very hot fat, and turn frequently to keep from burning; set aside in a hot covered dish while you make gravy. Pour out some of the fat in the frying pan, leaving about a tablespoonful; add a cup of cream; thicken with a spoonful of flour dissolved in a little cold water; add some chopped parsley; a onion to taste, and pour over the chicken. This is the southern way of frying chickens.

CHICKEN FONDUE.—Two cupfuls of cold roast or boiled chicken minced fine, one cupful of boiling milk, one tablespoonful of butter, three eggs, pepper, salt and chopped parsley; one cupful of fine crumbs; soak the crumbs in the milk, stir in the butter and beat to a smooth batter. When quite cold add the whipped eggs, meat, seasoning, beat all together and turn into a greased pudding dish. Bake in a quick oven, covered, until high and light, brown slightly and serve immediately. If you have any gravy left from the roast heat and pass it with the fondue. This dish is also good made of veal or turkey or lamb.

CONNECTICUT STUFFED CHICKEN.—If your bird be old and tough, kill it three days before it is to be eaten; allow it to be hung up entire, except feathers, for two days, then remove the entrails. When ready to cook, place the same in a kettle of cold water; allow the water to reach the boiling point, then remove the fowl. Stuff same with a dressing made of stale bread soaked in water, add one small handful of raisins, one large handful of California olives, two medium size onions chopped fine; season with pepper and salt; mix all together, and then place in frying pan a lump of butter the size of an egg. Put the dressing into a frying pan, and cook the same until the onions become thoroughly done; the dressing is now ready for use. Stuff the fowl, and place the remaining stuffing on the outside. Place all in the oven, and allow the same to cook until done brown.

GEORGIA STEWED CHICKEN.—Take two well-grown young birds, cut them up as for ordinary stew, place same in a stew pan with cold water sufficient to cover all; as soon as the water boils, remove one-half the water, then add sufficient white wine to cover all; as soon as the boiling point is again reached, add one dessert spoonful of Worcestershire sauce, butter the size of an egg; salt and pepper to taste. As soon as the stew is done, take two hard-boiled eggs, grind the same to a paste; add one dessert spoonful of olive oil, and parsley, chopped fine. sufficient to give this paste a greenish cast, then add one tablespoonful of ground, partly boiled potato; thin this paste with the liquor from the stew, then add the thickening; allow all to boil five minutes; it is then done and ready for the table.

TURKEY RAGOUT.—Cut cold turkey from the bones as neatly as possible, slicing the white meat, if any, rather thickly, and remove every particle of skin from every part. Put into a sauce pan the bones well broken, a sliced onion, two stalks of celery, a few sprigs of parsley, and any gravy that may have been left; cover with a pint of cold water, and stew gently for an hour; strain into an earthen bowl; return to the fire with a tablespoonful of butter, into which stir a good tablespoonful of sifted flour, and when turning rather brown pour the hot gravy slowly into it, stirring the while; do not boil up any of the stuffing with the bones; it is apt to spoil the flavor. There should be less than a pint of this gravy. Season with salt and pepper; lay in the pieces of meat and let them get hot through without boiling. Add a few drops of lemon juice, and garnish with thin diamonds of toast. A cupful of mushrooms cut small and stewed for a few minutes in the gravy before putting in the meat is a delightful addition.

Where only a little cold fowl remains, a tasteful lunch or supper dish may be made as follows: Chop very finely the bits of meat, and for a pint bowlful of the meat, put over the fire a gill of stock made from boiling the bones as above; when it boils stir in a tablespoonful of flour wet with a gill of cream. When this thickens, add the mince, and season rather highly, using a little cayenne. While this is in preparation, make and bake two squares of good paste; put the hot mince between them at least half an inch thick, and send to table.

"Faithless Nellie Gray."

THOMAS HOOD.  
Ben Battle was a soldier bold,  
And used to war's alarms;  
But a cannon-ball took off his legs,  
So he laid down his arms.

Now as they bore him off the field,  
Said he, "Let others shoot;  
For here I have my second leg,  
And the Forty-second foot."

The army surgeons made him limbs;  
Said he, "There only pegs;  
But these as wooden members quite,  
As represent my legs."

Now Ben he loved a pretty maid,  
Her name was Nellie Gray;  
So he went to pay her his adores,  
When he devoured his pay.

But when he called on Nellie Gray  
She made him quite so sad;  
And when she saw his wooden legs,  
Began to take them off.

"Oh Nellie Gray! Oh Nellie Gray!  
Is this your love so warm?  
The love that loves a so-called coat  
Should be more uniform."

Said she, "I loved a soldier once,  
For he was blithe and brave;  
But he will never have a man  
With both legs in the grave."

"Before you had those timber toes  
I thought I was not far from you;  
But then you know you stand upon  
Another footing now."

"Oh Nellie Gray! Oh Nellie Gray!  
For all your jeering speeches,  
At duty's call, I left my legs,  
In Badajos's breeches."

"Why then," said she, "you've lost the feet  
Of legs in war's alarms,  
And now you cannot wear your shoes,  
Upon your feet of arms."

"Oh false and fickle Nellie Gray!  
I know why you refuse;  
Though I've no feet, some other man  
Is standing in my shoes."

"I wish I ne'er had seen your face;  
But, now, a long farewell!  
For you will be my death—alas!  
You will not be my Nellie!"

Now when he went from Nellie Gray,  
His heart so heavy got,  
And life was such a burden grown,  
It made him take a knot.

So round his melancholy neck  
A rope he did entwine,  
And for his second time in life,  
Enlaid in the line.

One end he tied around a beam,  
And then removed his pegs;  
And, as his legs were off—of course  
He soon was off his legs.

And there he hung till he was dead,  
As any man in town;  
For, though distress had cut him up,  
It could not cut him down.

A dozen men sat on his corpse,  
To find out why he died—  
And they buried Ben at Poor Cross-Road,  
With a stake in his inside.

"Mid pleasures and palaces, tho' we may roam,  
Be it ever so humble, there's no place like home,"  
especially if blessed with a wife whose hours are not spent in misery caused by those dragging down pains arising from weakness peculiar to her sex. Pierce's Favorite Prescription relieves and cures these troubles and brings sunshine to many darkened homes. Sold by druggists under a positive guarantee from manufacturer of satisfaction or money refunded. Read guarantee on bottle-wrapper.

COMEDY CORNER.

The tailors goose: the dupe.  
MAY a hub—by got tired because  
his wife's waggin' tongue spoke too  
much.

TO THE small boy who has to wear  
his fathers made over apparel, life seems  
a dreary ex-pants.

BROWN (to Jones whom he has observed  
to shiver)—"Do you know,  
Jones that's a sign some one's walking  
over your future grave?"

JONES—"Is that so? Well, he is liable  
to burn his feet if he keeps at it for  
I've arranged to be cremated."

FIRST newspaper man: "Did you do  
any literary work on your voyage  
across?"

SECOND newspaper man: "Yes, I  
contributed extensively to the Atlantic."

If a gambler and carpenter are  
known by their chips, why are not a  
gambler and barber known by their  
shavings.—Kaiser.

THE ma's guests of the Palmer  
House had the management forbid tips  
to waiters because they had enough to  
do to tip the ladies.—Kaiser.

INEZ (telling of her yachting trip)  
"And all the way home we hugged the  
shore."

YOUNG SAPEHAD: "Aw! Do you  
know I would have been very glad to  
have been the shore."

INEZ: "Thanks! But the shore has  
lots of rocks, quite an attraction now-a-  
days, as you are aware."

SUBURBAN (proud of his little garden):  
"Well, sir, I made over fifty dol-  
lars on hens, this winter."

TOWNBY (who lives in a flat):  
"How?"

SUBURBAN (joyously): "By not keep-  
ing any."

NEVER address your conversation to  
a person who is counting up a column  
of figures, for there is nothing as deaf  
as an adder.

A CAT with its fur ruffled doesn't  
feel for straight.—Texas Siftings.

MR. MUMMER: "Do you like me bet-  
ter than your first husband?"  
Mrs. MUMMER: "Yes."  
Mr. Mummer: "For what reason, my  
dear?"  
Mrs. Mummer: "Because the other  
one is dead."—Town Topics.

QUINCES.—We are indebted to Good  
Housekeeping for the following article  
on Quinces and their preparation for  
the table.

TO MAKE QUINCE JELLY.—Peel,

quarter and core a dozen or more sour,  
juicy apples and put with the skins and  
cores of the quinces; and place in a pan  
or porcelain kettle, filled with cold  
water and covered closely. Stew until  
soft and put in jelly-bag to drain over  
night; tie the top with a strong string  
and put a stick through the top and  
hang over a deep earthen dish. In the  
morning add a bowlful of white sugar  
for every bowlful of juice and boil fast  
for fifteen minutes, then pour in jelly-  
tumblers.

QUINCE APPLE SAUCE.—To half a  
peck of Tallman Sweets allow three  
good-sized quinces. Cook the quinces  
in water until soft, then add the apples  
with quarters cut once in two; cover  
with hot water and add about five cup-  
fuls of yellow coffee-sugar. Cook two  
hours or until done.

SOME one required of the editor of a  
religious paper if a man could keep his  
religion and belong to a brass band.  
"I think he might" was the reply, "but  
his next door neighbor could not."

When you are addressed as above, your first im-  
pulse is to look at the driver. If the day is stormy  
and the driver is a wise man, you will find that he  
wears a "Fish Brand Slicker," and you will find  
that he is comfortable on the box as his passenger  
in the cab, and that for his business this coat is  
invaluable. When you get over the "Fish  
Brand Slicker," there's no such thing as weather  
for you. It doesn't make the smallest difference  
whether it rains, hails, sleets, snows, or blows.  
You are absolutely and solidly comfortable. Get  
one at once. No danger of your not liking it after-  
wards. It is a waste of money to buy any other  
waterproof coat. They are worthless after a few  
weeks of hard usage. Beware of worthless imi-  
tations, every garment stamped with the "Fish  
Brand" Trade Mark. Don't accept any inferior  
coat when you can have the "Fish Brand Slicker"  
delivered without extra cost. Particulars and  
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A. J. TOWER, - Boston, Mass.

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Both the method and results when  
Syrup of Figs is taken; it is pleasant  
and refreshing to the taste, and acts  
gently yet promptly on the Kidneys,  
Liver and Bowels, cleanses the system  
effectually, dispels colds, head-  
aches and fevers and cures habitual  
constipation. Syrup of Figs is the  
only remedy of its kind ever pro-  
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ceptable to the stomach, prompt in  
its action and truly beneficial in its  
effects, prepared only from the most  
healthy and agreeable substances,  
its many excellent qualities com-  
mend it to all and have made it  
the most popular remedy known.

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may not have it on hand will pro-  
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remedy for the cure of Coughs, Colds,  
Asthma, Croup and all Throat and Lung  
troubles? If so, why? When a simple bot-  
tle is gladly given to you free by any drug-  
gist and the large size only 50c, and \$1.

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has gone from Newport to Washington  
for the winter.

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erect a cotton mill of 25,000 spindles at  
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Dr. J. B. Mayer, 831 Arch St., Phila., Pa.  
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kind from business, attended by thou-  
sands of cures after others fail, advice  
free, send for circular.

Remember that an animal may be  
fat and yet be starved. Fattening food  
will not give the bones the muscles  
what they absolutely require.

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MFA, enable clients, certain and abundant crops,  
pasture, grain, stock and stock country in the world.  
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migration Board, Portland, Oregon.

CHICKEN WITH MACARONI.—Mince  
chicken with macaroni is too nice to  
omit from this list. Make a white  
sauce by mixing over the fire two table-  
spoonfuls of butter, and one of flour,  
until they form a smooth paste; add  
gradually a scant pint of boiling milk;  
season with salt and white pepper and  
a trifle of grated nutmeg; cut your cold  
fowl in neat pieces; heat it in this  
sauce; pat it in the center of a dish and  
put boiled macaroni around it.

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and bursting noises in the ears, and other dis-  
agreeable symptoms of catarrh, have been en-  
tirely cured by Hood's Sarsaparilla, the best  
blood-purifying medicine. It expels every taint  
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riches it, and also improves the general health.  
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rilla.

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year, causing great soreness of the bronchial  
tubes and terrible headache. I saw the adver-  
tisement of Hood's Sarsaparilla as well told you  
catarrh, and after taking only one bottle I am  
much better. My catarrh is cured, my throat is  
entirely well, and my headache has all disap-  
peared." R. GIBBONS, Hamilton, Butler Co., O.

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When you are addressed as above, your first im-  
pulse is to look at the driver. If the day is stormy  
and the driver is a wise man, you will find that he  
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