



GREEN WEEDS FOR PIGS.

If it is necessary to confine pigs in a dry lot during the summer, see that they get all the weeds pulled from the garden or cut about the premises anywhere. Hogs will eat large quantities and thrive on them. It is an easy way to get rid of the weeds.

VALUE OF MUCK OR PEAT.

Recent experiments at the New Hampshire experiment station show that, according to analysis of muck and barnyard manure, three tons of manure contains twenty-three and one-quarter pounds nitrogen, fifteen pounds of phosphoric acid, twenty-three and one-quarter pounds potash. The same quantity of muck contains twenty-seven pounds of nitrogen. On the basis of these figures it is estimated, so far as fertilizing constituents are concerned that three tons of manure are equivalent to ten and one-half tons of muck. The fertilizing value of muck, therefore, is considered too low for long transportation. The character of muck varies greatly and it is only the richest of them that would likely prove of economic value.

TWO FORMS OF NITROGEN.*

What is the difference between nitrogen derived from nitrate of soda and nitrogen from fish scrap or tankage, if the analysis is the same?—L. S.

Nitrate of soda contains nitrogen equivalent to ten per cent. of ammonia, in a very soluble and quickly available form; it acts as plant food without undergoing previous fermentation or change. It is so soluble, however, that it is easily lost from the soil in the drainage water. Hence it is used where a quick, but not prolonged, action is desired. Dried fish and tankage contain nitrogen equivalent to about eight per cent. ammonia. The nitrogen is in organic matter which must undergo fermentation and be changed to nitrate before it becomes soluble and the plants can take it up. Consequently its action is slower and more prolonged than the nitrate. Dried fish and tankage also contain about eight per cent. of phosphoric acid.—Maryland State Chemist, in Orange Judd Farmer.

POOR FARM BUTTER.

If Mrs. A. and Mrs. B. would just stand five minutes in the doorway leading to their cellars, where they keep their milkpans, as well as the winter vegetables, they would soon realize the cause of their troubles—rotting apples, potatoes, cabbage, onions and turnips, each throwing off its own peculiar odor, together with perhaps several cans of fruit with their contents oozing out. Is it any wonder the butter made from the milk has all kinds of flavors except the one it should have?

So many people in the country keep their milk in the cellar, along with their supply of fruits and vegetables. It is a very bad practice, for it is impossible to keep milk from becoming tainted by the foul atmosphere where vegetables are kept. All cellars are more or less damp, causing a musty smell that will affect milk in an unpleasant manner. Milk and butter are among the easiest things in the world to be tainted. The only way to prevent their becoming so is to keep the air where they are kept pure by good ventilation and cleanliness.

Keeping milk in the kitchen is not a good thing to do, as the milk absorbs the odor arising from cooking, and there is always more or less smell about a kitchen, no matter how clean it may be. The very walls become filled with the steam arising from the cooking of cabbage, onions, etc. In these days, when so much is said about bacteria, who knows but that disease and death may be carried in the butter we put upon the table?—Mrs. Cordelia Hutchin, in Farm and Home.

THE BEST COW.

"What is the best cow you have?" This is a question often asked, and the answers vary wonderfully. The animal that one man would call his best would not fill the bill at all with another. One wants and expects quantity. He is not satisfied unless his cows give a ten-quart pail brimming full twice a day all summer long. Another wants quality. It is of more importance to him that his cows shall give rich milk than that the quantity shall be large.

What, then, is the best cow you have? Is it not the cow that most nearly meets the requirements placed upon her? If it be a large supply, the best cow is the one which gives most, regardless of quality. If we are selling our milk by the test, we shall say that our best cow is the one that stands best when her product is proved by the machine. And what we want to know when we buy a cow is not so much how she looks as what she has been doing and what her record now is. I would not give a cent for a cow which had all the good points of the typical cow unless her work corresponded with her appearance. The man who owns her knows whether or not this is true. And if he is an honest man he will tell me so when I go to buy her.

And right here comes in a question which involves something more than success in dairying. It takes a man to sell a cow. I wonder if any of us think it is right or manly to sell the neighbor who needs a cow one out

of his herd that he knows has been worn out and outlived her usefulness? Is it not far more just to say to this friend, "That cow has been a good one, but she is now failing. I do not think she is the cow you want." Would it not be right to spend a little money putting fat on the back of that cow and to let her go where she belongs—to the meat market? I think so. Then we can look our neighbor in the face every time we meet him without thinking that he mistrusts us as being sharp dealers ready to take advantage of any one who needs a cow for his herd.

Still another thing. Few men will sell their best cows unless they receive an extra price. They cannot afford to do so. But is it not really more profitable to pay this extra price for a good cow than a lower price for one that is inferior? A cheap cow is the most expensive property a farmer can have. The less we have of them the better.—E. L. Vincent, in New York Tribune Farmer.

ARSENATE OF LEAD.

Arsenate of lead is a compound made of acetate of lead and arsenate of soda. Both chemicals are put into solution, then mixed in the proper proportions, and arsenate of lead is precipitated. This is filtered out and prepared as a manufactured product called arsenate of lead. The important advantages of this poison over Paris green are as follows: First—it comes prepared as a paste, is easily dissolved or suspended in water, safely handled and applied without danger to man or beast in the process of application.

Second—it is about the same specific gravity as water, and therefore remains in suspension well during its application.

Third—it can be used in great strength on the most delicate foliage or fruits without danger to them. This one property makes it pre-eminently the insecticide for the truck grower who has so many delicate foliage crops to protect. Especially is this the case in hot beds or seed beds. It can be applied to those in perfect safety. Hence, no matter how much poison any given insect requires, the arsenate of lead mixture can be made strong enough to meet the requirements and yet do not the slightest injury to the crop.

Fourth—it has the property of adhesiveness. It is of such consistency that once it has time to dry on the plant after being applied, ordinary rains or dew do not wash it off, and it remains effective for a long period. A few hours of bright sunshine after application will suffice to dry it well. Instances are on record where drenching rains have followed after applications were made, and yet the insects ravaging the crops were destroyed. Had this been an application of Paris green the time, labor and cost of material would largely have been a loss.

The four distinct advantages of arsenate of lead just recited may be given as distinct disadvantages of Paris green. First, it is a powder and a menace to man and beast during the process of its application. Second, it is heavier than water and does not remain in suspension well. Third, it readily scorches fruit and foliage if used too strongly. Fourth, it is easily washed off by rains or heavy dew.—Home and Farm.

CLEAN GRAIN.

If farmers knew how much they lose every year by not cleaning their grain thoroughly they would soon have the most elaborate grain cleaning apparatus they could find. It is a common practice with many farmers to dicker with the grain buyer about the amount of dockage, because of dirt and foul seeds in the grain they are selling. The result is always the same, the buyer pays for the good grain according to his own estimate and the farmer gets nothing for the small stuff. If he had a first class fanning mill, he could with very little work not only save the screenings for feed, but the expense of hauling and the humiliation of accepting what he can get, instead of demanding the market price.

The advantage of good grain for market is multiplied several times when the same principle is applied to seed. Seed breeders have learned by experience that they can grow a much larger yield and improve the quality at the same time, by carefully selecting the seed. A man who has learned how to breed up grain, would pick every seed by hand rather than plant a mixture of good seed and poor. While the poor grain is lost when sowing, it is worse than lost when selling, because it remains to multiply and feed on the plant food in the soil at the expense of better grain, thus compounding the damage.

Surprising as it may seem, there are farmers in this enlightened age who actually sow weed-seeds with their grain. This is worse than putting a guard in the field to prevent the grain ever reaching the grainer.—A Successful Grain Grower, in the Epitomist.

The Use of Silks.

Of the silks used in the United States, \$26,000,000 worth are imported and \$107,000,000 worth home made. The domestic silk industry employs 24,000 men, 36,000 women and 6,000 children in 483 mills, with \$81,000,000 capital.

The consumption of meat in England has reached the total of 113 pounds per head per year, which is more than double what it was fifty years ago.

Meteors which reach the earth almost invariably contain a large quantity of iron and a smaller amount of nickel.



PERFORATED HEARTS.

Perforated hearts are used for the young woman who likes an atmosphere of sweet odors about her, and they take the place of the ordinary round perforated scent balls.

EDICT OF HAIRDRESSERS.

A body of hairdressers, the leading ones in Paris, have constituted themselves into an institute, and from them the fiat has gone forth that we are to dress the hair low. At a late meeting the hair was dressed in the presence of spectators and a jury appointed to decide the awarding of the prizes. Possibly this new direction of coiffures is not all on the side of art. It requires a very good maid to dress the hair well now, and the aid of a hairdresser will be called in.

PARASOLS OF 1902.

Parasols this year, says London Madame, will be perfectly charming, and with few exceptions they are mostly of a simple order, with abnormally long sticks. Crooked handles appear to be the favorites, no doubt because they are so much easier to carry. Later on we shall see some beautiful examples in lace and chiffon, but for the first spring days the plain glaze parasol to match one's costume is always in good taste, while we could never imagine the fashionable parts of the Thames without its puntload of scarlet parasols and cushions.

A LINEN FROCK.

A light blue linen frock had bands of white linen braid embroidered with a green vine leaf in silk. These were put on each side of a band of pleated linen, which headed the pleated blouse, and others framed the front breadth. At each side, where the blouse ended on the front, there were wheel-shaped white silk passementerie motifs with tassels. The bodice was of embroidered white batiste with a belt of white taffetas with short ends bowed at the back. A cape of blue linen lined with white taffetas had a waistcoat of white linen richly embroidered in white, blue and green, and trimmed with white silk passementerie ornaments and fringes. A red duck suit of cape and skirt had a blouse of duck and a waistcoat of the cape of white cloth embroidered in reds and blues. It was destined for a yachting suit, and was quite charming.

THE COOK'S ADVANTAGE.

Many a woman from her drawing-room has envied the complexion of her cook in the kitchen. Why? Simply because of necessity the cook has been living in a moisture-laden atmosphere arising from steaming pans and kettles, while the mistress has been undergoing the kiln-drying process of the parlors. She may have been complaining that her complexion lotions have been ineffectual, when in reality the atmosphere in which she lives has made these lotions at once necessary and yet inadequate.

She takes it for granted, as a rule, that she must be nervous. Also, that she must have skin foods and creams, and powders, is accepted as a fact. But just why, after all these expenditures of time and money, the complexion should still be unsatisfactory, puzzles her.

Yet, if she were spending a year in Arabia or in the Soudan, she would have no difficulty in putting the blame upon the climate. In her drawing-room—which is worse than either—however, she does not even approach the real cause.—Frank Leslie's Popular Monthly.

A COLLAR BEE.

The hostess had drawn fifty collars to be embroidered. Each was numbered and placed in a numbered envelope with floss to be worked. She also had a large round box representing a standing collar with a necktie around it. In this box all envelopes were placed and passed. The guests each took one and speedily set at work on scallop only, for one hour. Luring this time frappe was twice passed. At the signal given all needles were unthreaded and collars returned to the box were again passed. Envelopes and floss were retained by each, as the collars were to be theirs. The two expert judges returned with four prizes: First, collar and cuffs; second, moire painted collar and tie with pointed top. After the awarding of the prizes the collars were returned to corresponding numbered envelopes as a gift from the hostess, and refreshments were passed. The afternoon, with interspersed song and chat, passed too soon. The invitations read as follows: "It will be very good of you to participate in an informal collar bee in honor of the Misses B— of L—, Saturday afternoon, promptly at 3 o'clock. Needles, thimbles and scissors will be necessary. R. S. V. P.—Della Downing, in Good Housekeeping.

TIGER HUNTING GIRL.

Your readers will again be very glad to hear that the young Hindu girl shikari bagged a leopard. After I reported in my last letter how this lady had accomplished a similar feat a report reached her father, the rajah of Jatpote, that a tiger had made its appearance in the neighborhood and killed a cow. Hearing this, the rajah ordered a shikari party. His daughter, the young lady in question, happened to be there at the time and requested that she might be allowed to accompany the party. Thereupon the rajah explained to her all the dan-

gers of the tiger shooting, and said that it is not so easy to kill a tiger as to kill a leopard. But she could not be moved. She said that so long as she was by the side of her father she would face any danger. The father gave in. All started and reached the place, when, lo! the tiger came with its leaps and bounds and the rajah aimed at its neck. This shot produced such an uproar in the beast that I (who was one of the party) began to tremble, but the child stood steadfast. Not only this, but the young lady was so courageous and resolute in her purpose that she immediately aimed a shot at its plank bone just above the armpit. When the beast fell roaring on the ground licking the wound, the father, thinking the tiger might not have been killed at the shot received from his daughter, discharged the second barrel and killed it on the spot.—Madras (India) Mail.

THE LAW AND WOMEN.

An esteemed, but nervous, contemporary appears to be worried by the tendency of the Courts to favor the woman in every contest with a man. It notes two recent cases as being in line with many others. A Judge Mareau has decided that a wife may beat her husband without giving cause for divorce. A Massachusetts justice has fined a man \$50 for opening a letter addressed to his wife, although wives have opened letters addressed to their husbands and have been allowed to use the contents as evidence in suits for divorce.

The legal changes of the past half century in this country have been revolutionary. It has got so that the man who marries for money must be dependent on his wife's generosity for car fare and the means of sundries and incidentals. There is little profit in the son-in-law business in this age. It shows what cruel stages of need men may reach that women with money have no trouble in getting themselves married. It is less than half a century since in the eye of the law the husband and wife were one person—and that one person was the husband. At marriage the woman lost her legal existence, and her property passed entirely into the husband's hands. In that day a man got something when he married for money, provided his wife had any. A woman could work and earn, but not for herself. Now the wife's legal condition is really better than the husband's.

A husband is bound to support his wife "in a manner befitting her station and position in society," but it is not left for the husband to determine what that is. If she is not satisfied with her home, her clothes and her food, she may apply to the court, which will decree what she should have. Should the man refuse to obey the decree, he may be arrested. He is not exempt from Sunday arrest, as are persons in most civil actions. The wife, in most states, may hold property separately and dispose of it by will or otherwise. A husband, however, cannot dispose of his property without the wife's consent. A widower's right in the property of his deceased wife is nothing like the widow's right in the estate of her deceased husband.

Plainly, woman is on the broad highway toward complete independence, and she is traveling toward her goal in a 60-horse power automobile. No obstacles are likely to retard her progress. Perhaps, as the esteemed contemporary suggests, this condition may discourage marriage, but also the financial independence of the wife is apt to make a husband an amiable person about the house.—Philadelphia Record.

WALDORF-ASTORIA SALAD. Cover two dozen sardines with vinegar and let stand for half an hour, then skin them carefully and again lay in vinegar for a few minutes. Drain and arrange them around a dish, three in a group, with a sprig of cress and a quarter of a lemon in between each group. Chop fine a Bermuda onion, medium size, and a cucumber; stone several olives, chop and mix with the onion and cucumber, season with half a teaspoonful salt, and place in a pyramid in the center of a dish. Put three tablespoonfuls of salad oil in a bowl with half teaspoonful salt, a dash of cayenne, add the juice of two lemons and beat the mixture until thick and creamy. Pour over the vegetables and serve at once.



Straw circles and huge nail heads of the same adorn many shirt waist hats.

White corduroy used for a wide-ribbed coat for a child is charming. With it is worn a white leather belt.

Bright green aigrettes, long, heading toward the front of the hat and laid almost flat are seen in the trimmings of other hats.

Many of the handsomest of the season's gowns in satin and canvas are artistically trimmed with antique Japanese embroidery, which forms collar revers and cuffs.

Natty little stocks and ties are made of dark blue foulards, with polka dots in white. The tie ends are bound with white silk and a narrow turn-over of the same finishes the stock.

A velvet ribbon, or one of soft satin, drawn through the hat buckle and tied in a short, outspreading bow at the back, represents one of the latest fancies for blouse waist finishes.

Colored embroidered effects are observed on many of the new handkerchiefs. These consist usually of floral designs on white grounds. Many of the lace trimmed handkerchiefs come with rounded corners.

White waists of white sheer goods are in great demand. Delicate tuckings combined with lace and embroidery comprise the prevailing effects, while among the more expensive there are some of linen lawn decorated with the most elaborate French hand embroidery.

State Vehicles of Spain.

No other kingdom in the world has so magnificent a collection of state vehicles as Spain. They contain priceless panel paintings by Rubens and all the great Spanish artists; they are decorated with precious metals, exquisitely chased, and are inlaid with tortoise shell and rare woods brought from the most inaccessible parts of the globe.

Household Column.

KITCHEN KNOWLEDGE.

Maccaroni should be boiled about 20 minutes, and may be served either with cheese or with tomatoes, and will take the place of potatoes with a roast of meat.

Asparagus, when young and tender, requires about 20 minutes' cooking, and should be served with drawn butter for white sauce, as it is sometimes known as toast.

Onions require from 20 to 25 minutes and a dressing of drawn butter. A sprig of parsley eaten after the onions will remove much of the odor from the breath. Onions are so wholesome that they should be frequently served in every household. As a remedy for colds they may be made into a syrup, when an attack of croup threatens, if cut into small pieces and made into a poultice and applied to the chest, they will give relief, and in case of diphtheria, if stood in the sick room, they will help to absorb contagion, but they should be covered with disinfectant before they are taken away from the room.

Lima beans require one hour and should be dressed with a little butter, pepper and salt. It is best to purchase lima beans in the hulls when necessary to keep them over night, for they retain their freshness and taste to a much greater degree than when purchased ready shelled. String beans require one and a half hours if young, and longer if old. A dressing of pepper, salt and butter is all that is necessary, but some like them served with a drawn butter dressing.

Beets require three-quarters of an hour slow, steady boiling if young. Do not test them by trying with a fork or the color will leak out and leave them pale and sickly looking. If hard boiled eggs are dropped into the vinegar in which beets have been pickled for a few hours they will become a clear red and form a tasty accompaniment to cold meats or fried dishes.

Rice requires from 20 to 25 minutes and should be put in water that is boiling rapidly and kept at that point until done. A tasty dish may be made by pouring off the boiling water in ten minutes and covering the rice with boiling milk, taking care that it is replaced as it boils away until the rice and milk are well blended; then add the yolks of three eggs, a teaspoonful of vanilla and sweeten to taste. Serve cold as dessert.

FRIED PILOT CRACKERS.

Ingredients: One pound pilot crackers, one-half pound of butter and salt to season. Break up the crackers, put them in a deep saucepan, cover with cold water and let them soak for half an hour. They will then be soft, and should be put in a colander and all the water that can be drained off pressed out. Put the biscuits in a hot iron frying pan to prevent them from sticking. Place the pan where they can cook without burning, and turn them over and over with a cake turner for ten minutes. In the process much of the water will have dried out, and it will be necessary to put in additional butter from time to time, and turn the biscuits often while they are browning lightly. The salt should be sprinkled over them as they cook. They will require half an hour to cook through, and in that time all the butter will have been absorbed. Serve in a heated dish.

WALDORF-ASTORIA SALAD.

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HINTS FOR THE HOUSEWIFE.

Good eggs always have dull looking shells.

To preserve the fresh color of vegetables boil fast in plenty of water, with cover of kettle off.

Wash red table linen in water in which a little borax has been dissolved.

Never use soap when cleaning matting. When washing is necessary use warm soft water, with a little salt dissolved in it.

Meat may be kept sweet several days by covering it entirely with milk. Sour milk or buttermilk is as good as sweet milk for the purpose.

It destroys the sharpness of a knife to put the blade into hot grease.

Soap and candies should be bought in quantity, as they last longer and are more effective when dried.

To remove stains from the fingers caused by peeling onions, rub well with a lemon.

If the hair is falling out make a strong solution of salt and water and apply it regularly.

If the gelatine in an earthen mold does not come out readily at first, set it in a dish of hot water for a minute, or wet a dish towel and set the dish on it. Be careful that it doesn't stay too long.

According to some cooks jam will not only taste better but last much longer if the scum is not removed during the process of making, but the jam is allowed to boil itself clear and then placed in warm jars.



THE LOCUST'S OPINION.

Though man declares he owns the earth

On which his days are spent,
The locust comes and eats his fill
And never pays a cent.

And then the locust sits on high
Within the orchard tree
And sings "This creature they call man
Was made to work for me."
—Washington Star.

A WARM DISPOSITION.

"She shines in society, they say."
"Yes, and she blazes at home, I'm informed."
—Chicago Post.

EASY TO LEARN.

Do you suppose there is any chance of your learning to love me?
She—Why, yes, I've loved worse men than you.—New York Sun.

ITS TRUTH ON ITS FACE.

"Do you believe the old saying that misfortunes never come singly?"
"Well, I should smile! Did you ever hear of a single twins?"—Baltimore News.

HER OWN FAULT.

"There is nothing so sweet as the sound of her voice," declared the young lover.

"She seems to think so," put in the jealous lady.—Baltimore American.

HIS VACATION JOYS.

Husband—Hurrah! My employer has given me a week's vacation.

Wife—How nice! Now you can take down the stoves, clean out the cellar, and whitewash the kitchen.—Chicago News.

A DEADLOCK.

First Man (at summer resort)—Look here, sir, are you aware that I am engaged to that young lady you went out walking with this morning?

Second Man—Well, what of it? So am I.—New York Sun.

A SENSITIVE EAR.

"Your daughter's taste in music is improving perceptibly," said the professor.

"I think it must be," answered Mr. Bliggins. "She doesn't try to play nearly as much as she did."
—Washington Star.

HOW IT MAY BE MANAGED.

"How did Gillig get the reputation of being so profound?"

"He thinks before he speaks," answered the sarcastic person. "He takes so long to tell anything that you take it for granted that he is correct rather than pay attention."
—Washington Star.

NOT QUITE SURE WHICH.

"After all," he remarked, "it is youth alone that has real courage."

"I don't know," returned the elderly spinster with acerbity, "whether it should be called courage or foolhardiness, but it is unquestionably true that the girls who marry at all usually marry quite young."
—Chicago Post.

BY HIS OWN EFFORTS.

Joax—Young Simpkins has at last succeeded in carrying out a fortune by his own efforts.

Hoax—Why, I was under the impression that he married an heiress.
Joax—So he did, but he had to cut out a dozen other fellows before taking up his residence on the sunny side of Easy Street.—Chicago News.

ALL HE WAS.

"George," demanded Mrs. Ferguson, with flashing eyes, "am I the mistress of this house, or am I not?"

"You certainly are," replied Mr. Ferguson, with alacrity. "What's the matter now?"

"I've discharged that impudent hired girl, and she refuses to leave. I want you to go to the kitchen and bundle her out, neck and crop!"

"Settle it between yourselves, Laura," said Mr. Ferguson, weakly. "I won't have anything to do with it. I'm only the master of the house."
—Chicago Tribune.

FOILED AGAIN.

"Villain," said the blonde and petite heroine resolutely, for she had at last pierced his disguise and knew that she must pass him up effectually or live unhappily ever after, "you are a wolf in sheep's clothing."

"Bah!" said the villain.

But this attempt to prove himself a sheep did not land, for the heroine, being a stage heroine, was not born yesterday or even twenty-three years from yesterday, and she knew a villain when she saw one. Consequently the audience hissed the villain off the stage, and the curtain fell on the portion of two hearts that beat as one.—Portland Oregonian.

London Transit Projects.

Appropos of London tube railways, a House of Lords committee commenced its sittings recently to consider so less than 14 fresh projects, says the London correspondent of the Electrical Review, and the enormous interest taken nowadays in these proposals was fully evident by the rush of counsel and others to gain admittance.

The fellow who is out for dough takes the cake.