

FARM AND GARDEN



RAISING CLOVER SEED.

My farm contains 160 acres, beautifully located, bordering on the eastern shore of Lake Michigan. The soil ranges from gravelly, sandy loam to heavy clay loam. Eighty acres is under cultivation, 20 acres fallow and pasture, the remainder, 60 acres, being woodland and forest. A splendid, never failing spring gives rise to a creek which is about 80 rods long, when it leaves my premises. I have never made it a practice to wantonly destroy the trees on my woodlot, but have used most of the timber in some form or other. My principal crops are medium red clover, corn, potatoes, oats and wheat, making a four years' rotation. I seldom let clover sod lie more than one year, harvesting one crop of hay and one of clover seed. I usually harvest the clover seed with the ordinary mowing machine and horse rake, but do not consider it the best way. I hired a man with an old-fashioned reaper to cut my clover for seed one year and left it in the gavel until I drew it direct to the huller. It was the cheapest and most satisfactory of any work I ever had done; but it is a plan that cannot be depended upon, for one is not always able to get a huller when ready.

I think many people make the great mistake of leaving the clover lying in the gavel for days and weeks before securing. If I have no other means of protecting my seed, I stack it just as soon as it is dry enough. I make a practice of trying to use up all of my hay and rough fodder by feeding it to stock on the farm, thus helping to keep up the fertility of the soil. Of course merchantable potatoes and wheat are put on the market but all other grains are used for feed.

To have the best success producing clover seed, one must be sure to cut the hay or first crop when it is in full bloom or before. If the first crop commences to turn brown and dry up, or ripen, it greatly reduces the seed crop, besides being worth very much less for hay.—W. A. Eaton, in American Agriculturist.

HORSE TALK.

After the work horses have had their night feed turn them in a small field near the barn where they can rest on the cool ground.

Remove all the dried perspiration from the hair with a stiff brush before turning them out.

Bring them in early for their morning's feed and brush them again. Just notice how much work a team will do cared for in this way and how well they will look.

Hot weather is very trying for horses.

If possible, give the road horse a cool, airy box stall at night, during the hot weather at least.

Clean all the stalls every morning and put the bedding out to dry and air.

Sprinkle land plaster over the wet places in the stall.

A stable filled with the fumes of ammonia is bad for the horses' eyes and not good for the general health. Various mixtures are sold to keep the stables sweet and dry. They are tinted and scented, but plain land plaster is the best and just as good at much less cost.

A horse shifts from one foot to the other, there is pain somewhere. The shoes do not fit or his feet are hard and dry and feverish and ache. Find the cause and remedy it or a good horse may be ruined.

Every stable should have a foot-tub, and during the dry time particularly every horse should stand in it, if only for five minutes every day. Let them stand in it while you clean them. They soon learn to like it.

Put fine wire netting over the windows and make a wire door to keep the flies and mosquitoes out of the stable.

Use a gauze blanket on the horses in the stable to keep the flies off and the dust out of the hair.—Farm Journal.

HINTS FOR FIELD WORK.

During spring and summer it is almost necessary to expose many of the wooden implements that are constantly in use. If those that are not painted are given a coat of crude oil, the exposure to the weather will not injure them nearly so much. When buying new baskets for farm use, give them a coat of oil, both inside and out, and they will last twice as long. The cost is not over 5 cents for both oil and labor.

Make up some canvas or leather bags, with hooks on them, and just large enough to hold a wrench, an oil can and a bunch of cotton waste; hang one on the plow or harrow when going into the field. The wrench and oil will often save a trip back to the barn, and the waste is useful to wipe off the moldboard after finishing a job in the field.

Two or three galvanized iron pails are very useful for carrying fertilizers for distribution. If left in the field or otherwise exposed, they will not fall to pieces as wooden ones will. When in town, better get an assortment of bolts, screws, wire

nails, a few horseshoe nails, an extra plow point, and any small tools necessary for the repair work. Some tool is sure to break, and such things are often worth ten times their cost in an emergency.—New England Homestead.

ROTATION IN FRUIT CULTURE.

Here is a bit of important information worth giving. Some time ago, Mr. John Wright, at a fruit conference, mentioned that a fruit grower had planted an apple orchard, in one corner of which they had no success, and they could not understand the cause of the difficulty until an old man employed by the firm said he remembered, as a boy, there was an apple orchard in that corner before. I never lost sight of this fact, and when I reached Rochester, N. Y., which is pre-eminently a district for young fruit trees, I called on Mr. Barry and asked him, "Do you ever grow young apple trees on the same ground?" Never," he replied; "there is not a bit of good ground all about Rochester for miles round but what we have had apples on at one time. We always seek fresh ground." In Australia I asked a fruit-grower, "What do you do when you have deaths or accidents to your apple trees—do you put other apple trees in?" The answer was, "No, we invariably plant stone fruit." The knowledge has either been acquired through long experience, or it has been found out, with the result that the practice is now common throughout the fruit-growing countries, not to plant apple trees where trees of this fruit have been before.—W. C. Barr, in the Cultivator.

SOFT FOOD FOR HENS.

If we were asked whether we would prefer an exclusive diet of soft food or grain for laying hens, we should certainly say by all means let them have the grain. We don't have much faith in balanced rations or soft food, though we admit that a change is not only relished, but becomes almost a necessity. Grain should form the principal food, and the exercise the hens get in scratching for it will keep them healthy.

A meal of table scraps, and vegetables thickened with shorts two or three times a week will always be relished, but a full meal of soft food given each morning will soon disarrange the system and lessen the production of eggs.

When soft food is given, it should be the last thing in the evening, so that the hens may be kept at work during the day.

When their hunger is satisfied, the hens stop work, and lazy hens are not healthy, and seldom lay.

Make them work, and they will always be profitable.—Home and Farm.

THE SCRUB.

Thirty-two pure-bred chickens, thirty-two scrubs, and the same number of average chickens were divided into eight lots, each containing an equal number of the three varieties, and fattened on different rations by the Ontario Agricultural College. The cost per pound of gain of each lot was as follows:

Group 1—Pure bred, 3.51 cents; scrubs, 4.25; average, 3.38.

Group 2—Pure bred, 4.08 cents; scrubs, 7.52; average, 5.8.

Group 3—Pure bred, 4 cents; scrubs, 6.87; average, 5.4.

All the chickens in each group were fed alike, the fattening lasting for three weeks, but the results were the same in every case; the scrubs were the most expensive chickens to fatten. Unquestionably they do not lay as many eggs; then how can any farmer afford to keep them? The summary of the college is that "scrub or barnyard fowls are very poor feeding and selling class of stock."

POULTRY OR PORK.

A hen may be considered to consume one bushel of grain yearly, and lay ten dozen or fifteen pounds of eggs. This is equivalent to saying three and one-tenth pounds of corn will produce, when fed to a hen, five-sixths of a pound of eggs; but five-sixths of a pound of pork requires about five pounds of corn for its production. Taking into account the nutriment in each, and the comparative prices of the two on an average, the pork is about three times as costly a food as eggs. Therefore, it will pay better to feed waste milk to fowls than to pigs, if not enough for both.—Mrs. Annie Holz, in The Cultivator.

Railroad System for Cities.

A system of suspended cars on an elevated structure in Paris seems to be meeting with approval. The cars are suspended by rolling wheels on a central rail on an iron structure. One of the advantages is that cars can go around very sharp curves at high speed. A curve of 1,200 feet radius can be passed at a speed of 120 miles an hour.

A woman who can turn a wrinkle into a dimple has a future before her.



TITLED BUSINESS WOMEN.

England has been called a nation of shopkeepers, and not without reason, as keen business instinct exists in both men and women, and in every class and every set in society. Women of the smart London world show a special aptitude for commercial enterprise, and at the present time several members of the best-known families are immersed in successful trade speculations; 1887 saw the commencement of this business era. The late Lady Granville Gordon acted the part of a praiseworthy pioneer. Her hat shop in Park street, Grosvenor square, proved as profitable an investment as did Mrs. Jack Cumming's more recent dressmaking experiment in Dover street, Piccadilly.

Every year sees new recruits to the strong army of society traders. Some time ago the Duchess of Abercorn started a creamery near Baronscourt that supplies customers in Belfast with the best and freshest of Irish dairy produce, and Lady Essex, an American, by the way, is partly responsible for a flourishing laundry in the neighborhood of London. Lady Rachel Byngh, daughter of Lord Stratford, has a millinery establishment not far from New Bond street. The Hon. Mrs. Turnour keeps a dressmaker's shop in the same locality, and Mrs. Bertie Dormer, cousin to Lord Dormer, has recently started as a milliner and dressmaker under the pseudonym of "Olivette."

Mrs. Wellesley, a relation by marriage of the Duke of Wellington, once owned a flower-shop in lower Grosvenor place; and now Mrs. Patrick Heron-Maxwell—another smart woman—runs a florist's business in Victoria street. The servant question appeals to many of us. Miss Edith Kerr keeps a registry for servants in lower Belgrave street, Eaton square. This lady is one of the unmarried daughters of the late Lord Frederick Kerr, and she is of course related to the present Lord Lothian.

Manicure is a modern necessity, and several smart women have adopted this delicate business. The Hon. Mrs. Granville Knox has started as a manicurist in a shop not far from Piccadilly. She is a daughter of Harriet Lady Clifden, a cousin of the Marquise d'Hauteville, and is married to Granville Knox, a relation of Lord Ranfurly. She is a pretty fascinating woman, and rejoices in the pet name of "Ducky," which, by the way, she shares with the Grand Duchess of Hesse.

Several tea shops are kept by London society women, notably one in Bond street, which belongs to Mrs. Robertson, wife of an army officer. The house is arranged with great taste, has a deep, ivy-covered veranda, and the neat-handed waitresses dress in violet frocks, covered with white muslin aprons and long oversleeves. Lady Warwick and Lady Duncannon have both been shopkeepers in and near Bond street; and, although the names are now less prominently before the public, yet they remain equally interested in their favorite industries—English-made lingerie and Irish hand embroideries.

Some society women prefer not to coquette with commerce, and instead turn their attention to a serious professional career. The Hon. Mrs. Scarlett-Syngé, sister to Lord Abinger, has become a fully qualified physician and practices at Bloemfontein, in South Africa, where she holds the post of medical officer to the Government Normal Hospital. The South African war left us a legacy of society nurses; but years ago Lady Hermonie Blackwood and—before her marriage—Lady Griselda Cheape, both worked as nurses in the London hospitals. Music claims many gifted women. The Hon. Mrs. Julian Clifford, sister of Lord Heniker, is now a professional concert singer; and Mme. Lilian Eldee, a pretty and successful vocalist, appears in society of Mrs. "Bill" Duncombe, whose husband is a nephew of Lord Feversham.—M. A. P.

TO BE ATTRACTIVE.

The popular chaperone was talking. As she had weathered many a season with successful debutantes under her wing, the unpopular girl listened attentively.

"You need not wear expensive clothes," she was saying, "in order to be smartly gowned. But see to it that they are stylish, tasteful and carefully chosen."

"Don't have any loose ends or staring pins. Let your clothes be carefully put on. Have an air of good grooming. Look as though you had used somebody's soap."

"Don't be conscious of your dress and gloves and veils and jewels and expect every one else to admire them."

"Don't give way to nervous emotions or tears; they ruin good looks. No emotions, no wrinkles, is an old beauty recipe."

"Don't think the secret of a woman's beauty lies in the use of cosmetics; it is found in resplendent health and a happy mind."

"Don't be afraid to blush; it is becoming. A sudden flush accomplishes more in a moment than the sustained efforts of a statuesque beauty."

"Don't be jealous of the beauty, youth and success of others. Jealousy plants ugly lines in the face."

"Don't think it enough to be a beauty; in order to approach perfection a woman should try to improve herself morally and intellectually as well as physically."

"Don't imagine that in order to be a belle you must be a great beauty. Charm of manner, a beautiful voice or an accomplishment turns many a plain woman into a belle."

"Don't gush if you want to be attractive. You may not be beautiful or clever, but if good tempered, possessed of the gift of looking on the golden side of things, and never given to fushing, you may be more attractive than many girls who can boast only of their beauty.—Philadelphia Telegraph.

PRESERVING FLOWERS.

A method of preserving the natural color of flowers consists in dusting salicylic acid on the plants as they lie in the press, and removing it with the brush when the flowers are dry. Red colors are especially well preserved by this means. Another method is to use a solution of one part of salicylic acid in fourteen parts of alcohol. Soak blotting paper or cotton wool in the solution and place it above and below the flowers.

When using sulphurous acid for preserving color, place delicate flowers loosely between sheets of vegetable parchment before immersing them in the liquid, so as to preserve their natural form.

Flowers can be preserved for two or three weeks by inserting their stems in water in which twenty-five grains of ammonium chloride have been dissolved. To keep them for several months dip them into limpid gum water and allow them to drain the gum forms a coating on the stems and petals and preserves their shade and color after the flowers have become dry.

Any kind of flower can be well preserved for two weeks by putting into the water a little saltpeter or carbonate of soda.—American Queen.

COMING COLORS.

Cranberry red is to be a head-liner. Red will be used for whole costumes as well as accessories.

Street heliotrope will be in as great favor as mauve has been all summer.

Violet, prune, plum and purple are to be the darker shades that will be much worn.

Brown and russet shades are to hold their popularity and will be in the lead for street wear.

Those who like a lighter effect will go in for some of the various shades of castor which are always elegant.

Blues, more or less deep, are always in mode. In broadcloth they are handsome, while for serges they can't be beaten.

Mixtures in Scotch tweeds in shades ranging from gray to castor will be as smart as they are useful.

Zibelines in two tones, say white or deep blue, are to be very good style.

Nothing need be said about black, as nearly every woman considers it her duty to have one black dress.

The usual run of evening colors are to be offered. Just which one will be voted the most desirable cannot as yet be told, though a delicate pinkish lilac may be the winner.—Philadelphia Record.

ALWAYS PREPARED.

An exceptional privilege is enjoyed by the writer in the acquaintance of a woman wise in her generation.

She set up housekeeping two years ago, determined to begin as she meant to go on and to begin right. Her housewifely and altogether delightful weakness ran toward dainty table appointments, and these never vary. Step in when you will and, whether she is lurching alone whether she and her husband sit down to dinner or whether they have guests, that table is always the same. A well filled silver fern dish stands on an embroidered centerpiece. The linen is fine, white and glossy; the china is delicate, and the water pitcher and tumblers are of cut glass. If the silver knives and forks were big enough you could mirror your face in them. The food is just as dainty as its serving.

When children grow up around that little woman it is likely that they will mortify her by uncouth table manners.—Pittsburg Dispatch.

THE TASSEL AT ITS ZENITH.

The day of the tassel is indeed in its very zenith. It comes to us in divers forms and fabrics, but its presence is almost ubiquitous. A recent fad with the Parisian is a pendeloque, fashioned of precious stones, pearls, diamonds, turquoises or amethysts. And in this respect it is almost superfluous to add that counterfeit stones are used in its construction.

The Language They Speak.

In Wales there are 500,000 people who cannot speak English; in Ireland there are 30,000 who speak only Irish, and in Scotland there are 40,000 who speak only Gaelic.

HOUSEHOLD.

BURNT MILK.

Next time you burn any milk take the saucepan off the fire and stand it at once in a bowl of cold water. Put a pinch of salt in the saucepan, give the milk a stir, and you will find that the burnt taste has almost entirely disappeared.

COFFEE AS A DISINFECTANT.

Experiments with roasted coffee prove that it is the most powerful means not only of rendering animal and vegetable effluvia harmless, but of actually destroying them, states American Queen. On one occasion meat in an advanced state of decomposition was instantly deprived of its offensive odor when a pound of roasted coffee was placed near it.

In another instance, where sulphurated hydrogen and ammonia could be strongly detected, the odor was completely removed in half a minute with three ounces of fresh roasted coffee, while other parts of the house were cleared of the smell simply by passing through the rooms with a roaster containing coffee.

The best method for using coffee as a disinfectant is to dry the raw bean, pound it in a mortar, and then roast the powder on a moderately heated iron plate, until it is of a dark brown color. Then sprinkle it in sinks or cesspools or lay it on a plate in the room which you wish to disinfect. Coffee acid or coffee oil acts more readily in very small quantities.

THE IMPROMPTU NURSE.

The American Journal of Nursing urges upon the impromptu nurse in the private home, whether city or country, not to shake blankets and clothing that have been in the sick room out of the windows. Moist sheets hung outside of the door of the apartment in which there is a contagious case, says this authority, will do much to prevent the passage of infectious dust to other parts of the house. A weak solution of soda or carbolic acid should be used to keep this barrier wet, and should be applied by some one on the "clean side" of the apartments. Soiled linen should be placed under water in the sickroom and boiled before being handled by any one outside. Nothing should be taken to the laundry in a dry condition. The patient's silver and dishes should be cleaned in the room, and before returning for general use should be thoroughly boiled.

AMMONIA AND ITS USES.

A little ammonia added to the bath will have a very refreshing effect and give tone, vigor and smoothness to the skin.

When color has been taken out of any fabrics, sponging with ammonia will often restore it.

Ammonia is an excellent remedy for the bites and stings of insects. It should be applied immediately, if possible.

Mildew stains can be removed by rubbing with ammonia diluted with water.

A few drops of ammonia in the bathing water is very good for oily skins.

Iodine spots on linen will disappear if soaked for a time in ammonia and rinsed in clear water.

The best way to clean hairbrushes is with water, to which a few drops of ammonia has been added.—American Queen.

RECIPES.

Meat and Ice Croquette.—Mix one cupful of sour chopped beef, cut from under round, one-third cup of boiled rice, half a teaspoon of salt and a little pepper; cook a few cabbage leaves three minutes in boiling water, then lift them out, put some of the mixture in each leaf and fold leaf to enclose mixture; fasten with a toothpick; cook in tomato sauce one hour, closely covered.

Bombay Toast.—Beat two eggs; add one teaspoon of chopped capers and a dash of cayenne pepper; put one tablespoon of butter in a frying pan; when hot stir in one tablespoon of anchovy paste and the egg mixture; when it has thickened remove from the fire; spread on thin slices of buttered toast.

Blackberry Souffle.—Put a half pint of blackberry juice and a half pint of blackberries over the fire, heat to boiling point and sweeten; thicken with four tablespoonfuls of sage, and when it cooks clear remove from the fire; when cool add the juice of half a lemon and the beaten whites of four eggs. Turn into small molds decorated with fine large blackberries; set these in a shallow pan of water and bake in a moderately hot oven until firm. Serve with whipped cream or sweetened plain cream.

Pineapple Pie.—Grate one pineapple. Beat thoroughly one-half cupful of butter and one cupful of powdered sugar. Beat separately the whites and yolks of three eggs; to the butter and sugar add the yolks, beat the pineapple, lastly the whites of the eggs. Bake and finish with a meringue.

Cherry Salac.—Stone half a pound of cherries and save all the juice. Take the white leaves of a nice head of lettuce and wash them thoroughly. Slice a small cucumber, chop finely a dozen blanched almonds, mix all gently together, arrange on the lettuce leaves and pour over a dressing made of a gill of cherry juice, two tablespoonfuls of lemon juice and four tablespoonfuls of sugar. Serve very cold.

THE KEYSTONE STATE

Latest News of Pennsylvania Told in Short Order.

Patents granted.—Horace H. Belows, Huntingdon Valley, railway bond; William M. Bensing and H. Gimber, Pittsburg, screwdriver; John Bigham, Pittsburg, sliding block puzzle; Charles W. Bray, Pittsburg, roll heating and cooling apparatus; Samuel Cokle, Hookstown, railway joint; John F. Courson, Pitcairn, draw head for cars; James W. Cruikshank, Pittsburg, plate glass annealing oven; George W. Johnson, Erie, pipe wrench; Ludwig A. Krah, Allegheny, valve for water heaters; William H. Logan, Carnegie, fish plate and rail fastener; Charles R. McKibben, Pittsburg, automatic hammer; Albert R. Mulvane, Corapolis, nut lock; Frank R. Ross, Rochester, valve for dry pipe fire extinguisher system; Ulysses C. Blosser, Millvale, thill support; Albert Schweitzer, Pittsburg, electric arc lamp; Henry W. Westinghouse, Edgewood Park, feed water regulator.

Fear that he would be arrested in the pure milk campaign being conducted in Reading by Commissioner Robert M. Simmers, it was learned was the motive which prompted Alired Billman to hang himself on a farm where he was employed. Mr. Simmers secured seventy samples of milk, all of which were analyzed by Prof. Cochran, of the State Department of Agriculture. Of the samples nine were found to be adulterated. These were from three dealers. When an investigation was made by Mr. Simmers he found that R. Reeser sold milk just as he got it from Daniel Rothenberger, a farmer near Bernhart's. Simmers examined Rothenberger's hired man, Billman, who admitted that he put something into the milk from a bottle. He said he did so under orders from his employer. The bottle was obtained by Simmers, who found it had contained formaldehyde. Rothenberger blamed Billman, who worried over the matter and committed suicide. With two other dealers, Rothenberger was arrested and given a hearing before Magistrate Sandt. Each was fined heavily.

Mine workers are preparing to prosecute Mine Examining Boards on charges of violating the law in granting miners' certificates to men who have not passed the necessary examination. This is the first move in an effort to raise the standard of miners and prevent accidents by having competent men in charge. Complaints of investigation have reported that certificates have been issued with only a partial examination; with names of two instead of three examiners, and that meetings were held twice a month and in saloons. Attorneys have been consulted by the union.

Twenty-five hundred musicians will participate in a massed band concert to be given after the parade of the State iremen's convention in Allentown next month. This will be the largest band on record, exceeding in number the one that participated in a similar event in Berlin, Germany.

George Stabon and Michael and Andrew Matty, of Hazleton, the latter being sons of District Vice-President Matty, of the United Mine Workers, while in the woods three days ago ate berries that deranged their minds. Since then they have acted like persons afflicted with delirium tremens. They show signs of recovering.

Three hundred milk dealers in convention at Pittsburg have perfected an organization which virtually places the trade of Pittsburg and Allegheny in the hands of a combine. A condition of membership is that the members must ship only pure milk.

Sixty brown Leghorn chickens, owned by W. Theodore Wittman, of Allentown, which were prize-winners in Madison Square Garden, New York, and Boston poultry shows were found poisoned by strychnine. The birds were worth \$1000, one alone being valued at \$200.

After urging his wife to remain in bed, Lewis Adams, a septuagenarian, of Mahanoy City, went down stairs and cut his throat with a razor. Illness and worry prompted the deed. His recovery is doubtful.

Thieves broke into the stable of Dr. W. H. Pears, of Sutersville and stole two suits of clothing used for visits to small-pox patients. It is feared that the infected clothing may spread the disease.

The 13-year-old son of Harrison Nor of Carlisle, was attacked by two large bulldogs and fatally bitten. The flesh of one of his arms was torn from the bone. The dogs were killed.

At the Mononite camp meeting at Macungie, Rev. William Gehman denounced fine churches, Brussels carpet, cushioned pews and paid choirs as detracting from true worship.

In answer to a call issued last week by Judge Harry White, the public road supervisors of Indiana county met at the courthouse to hear the newly appointed State Commissioner of Highways, Joseph W. Hunter, discuss the \$600,000 appropriation made for road improvement by the State Legislature last winter. Mr. Hunter explained that the appropriation is to be apportioned among the various townships that apply for it according to the number of miles of road in each.

The manner in which the young negro woman whose body was found lying in a ditch at Essington came to her death is still a mystery. Since the finding of the body part of the woman's clothing was found in a thicket about 100 yards distant from the ditch where her body lay. The garments may lead to her identification. One theory advanced by the police is that the woman became suddenly insane and dismantled herself of her clothing, wandering about the marshes until exhausted.

It is not probable that the Doyles-town Bank directors will be able to raise \$220,000 towards resumption, as it has been deemed doubtful if the \$150,000 at first suggested as necessary could be raised. It is altogether probable that the reorganization scheme will result in a failure, and in this event it is believed a new bank will be founded.

When a son of Elmer Renninger, of Lancaster, returned home he noticed a light in the house and found two robbers in the kitchen making preparations to carry off plunder. The robbers fled without getting any snails.