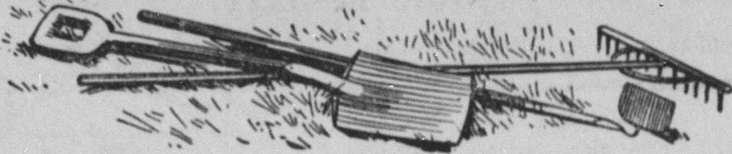

POULTRY HOUSE LOCATION.

In selecting a location the poultryman ought to look around and get some place that will be found suitable for the business. He should select a place that will be healthy for his flock, convenient to market, and where the business can be carried on economically by being able to get feed cheaply.

With the farmer it is difficult. As the Journal of Agriculture says, he has his farm and its equipment, and instead of suiting himself to other conditions he has to suit his conditions to the breed he selects. He may select a breed that will do best in his hands and suitable to his needs on his farm. He will also be called upon to select the best place suitable for his flock rather than in "any old place," which is very often the case. It is no uncommon thing to see the house site, the place for the barn and other outbuildings selected with the utmost care, but the poultry house can be placed anywhere where it will be out of the way. The idea is too much prevalent that chickens are a nuisance any way and should be only permitted to stay on the place to please the "women folks." This is all wrong. If the poultry business is of sufficient importance to give a place at all on the farm it certainly is worthy of good quarters and fair treatment.

It is not always a good plan to have the poultry house attached to the barn or stable, and yet it may be well to locate it so that it will have the protection of such buildings. The poultry house should have some protection from the northwest winds and should be located with reference to other buildings and fences, so it will not be subjected to too much snow drifting about it to be in the way of the flock. Very often snow-drifts will interfere a great deal with the best management of a flock and with that indifference shown toward poultry on some farms there is likely to not be much scooping of snow.

Where there is a choice of locations the poultry house should have a southeast frontage. A south front is all right and an east front is very well, but by having a southeast frontage there can be a combination of these good qualities and it will be found well. In winter the front will have the advantage of the morning sun and will get the good of it for the greater part of the day. It will have the rear part of the house set exactly against the quarter from which comes the most cutting winds. In building the house the front should be higher than the rear and all the rear should be free from openings.

Fences and lots should be provided with reference to the advantage to be obtained from them. One person will need no lots or fences, while another will not attempt to get along without them. We believe some lots can be used to advantage on every farm where poultry is kept. The vigor of the flock can be kept up to much better advantage by selecting the breeding fowls each spring and raising all the young from that stock. This is much better than breeding from the entire flock at large. It requires less care to breed indiscriminately, but it is not the best thing to do.

Locate the building with reference to getting as much good from it in summer as in winter. While it is most necessary to select a warm site for winter it will be as necessary to see that it is made cool in summer. A grove of small fruit might be selected as such a place. Next to this may be employed sunflowers or something of that sort for shade. If the house is in an exposed place it might be well to pile a lot of corn stover on the north and west sides in winter. We must learn to protect our houses against cold in winter and heat in summer and against dampness at any season of the year. This can be done by giving the matter a little attention and perhaps a little artificial drainage to help out the natural location.—Commercial Poultry.

TURNIPS AS A CROP.

July is the month for planting turnips, though August is not too late. As the seed is small, the ground must be plowed and then harrowed down to as fine condition as possible. The most important point in growing turnips is in the fine soil. Sow the seed in rows which will permit of using hoes, and seed with a hand drill which is regulated so as to perfectly cover the seed. Use plenty of seed, as the fly does considerable damage during some years to plants when they are just appearing. If too thick in the rows the plants may be thinned with a hoe. Cultivate as soon as the growth of the plants will permit. If this is not done weeds and grass may get the start, especially that persistent pest known as crab grass. A light skimming of the surface close to the plants after every rain, using a hand wheel hoe, will prevent weeds and grass. After the turnip plants have made considerable growth they shade the soil and can hold their own against weeds, but the best crops are secured when the turnip plots are kept clean. The ground should be manured and the manure worked in with a harrow before planting the seed. There is no crop grown so easily and with so little cost as late-sown turnips in a field of well-cultivated corn, to be eaten off by sheep. The shade of the corn will keep the turnips from growing much until the corn is cut. Possibly also their growth will be checked by the demand of the corn roots for plant food. But in the late summer that follows the first frost the turnips will make rapid growth, as they will then have all the land for their own use. The turnip will endure a pretty heavy frost, and grow again if warm weather follows it. But in our climate turnips cannot be left in the ground all winter, as can be done in England.—Philadelphia Record.

LEGUMES AND MANURE.

From several inquiries received it is evident that the impression prevails that when legumes, such as crimson clover, cow peas, soy beans, etc., are used, stable manures become a luxury. This is a mistake, and a particularly serious one on poor soils. Take a soil as poor as that on which cow peas will bring the best results, as an example. Is it fair to assume that because cow peas will do so much to bring up such a soil that they supply all the fertilizer needed to furnish the growing crop and at the same time leave in the soil the amount needed by it to keep up its fertility? The sensible way is to use the legumes freely and also use stable manure or commercial fertilizers in sufficient quantities to give us the desired crop and slightly increase the stored up quantity left in the soil. This quantity in the soil may be brought into use by cultivation and increased so that after a time our crops will be larger from the application of the same quantity of manure or fertilizer.—Indianapolis News.

CLOVER AT ITS BEST.

Clover is at its best as a fertilizer when it has produced its second crop. This is when it has grown two full seasons. If kept beyond this time either weeds or grasses come in, according as the soil is best seeded with these. Whoever keeps a field in clover longer than two years lessens the crop that can be grown after it. On the other hand, a clover sod will not run down the first season after it is plowed, so that the land may be sown with clover seed the following spring. An old sod made up from any of the grasses should be cultivated two years before it is ready to reseed, hence the smaller amount of fertility it furnishes is more thoroughly exhausted by three crops on it instead of two, as clover shows before the land is again being reseeded.

THE QUEEN BEE'S EGG.

The egg of the queen bee is about one-sixteenth of an inch long and as large around as a fine cambric needle. These are deposited in the cells by the queen, sticking fast to the bottom of the cell, so as to stand on end, being held by an adhesive substance. In from 60 to 72 hours these eggs hatch into little worms or larvae. They remain in the larval state about six days, when the cell containing them is sealed over with raised capping by the worker bees, and the larvae, after spinning its cocoon and undergoing a transformation similar to that from a caterpillar to butterfly, emerges a perfect insect, as a worker bee, in 21 days, or as a drone in 24 days, the time being accelerated a little by extreme heat, or retarded by cool wather.

ORCHARDS IN SOD.

A feasable method for lands which are very steep and in danger of washing, or too rough, stony or stumpy to cultivate readily, is to grow grass, moving once, or better twice a year, and using the hay as a mulch about the trees. If this plan is adopted special care should be exercised in preparing the soil. The holes should be large and the soil well pulverized and enriched before setting the trees. Mulching has much the same effect as tillage and the cost is less. With proper pruning, spraying and fertilizing this method would prove successful on many lands which are yielding the owners practically no returns.—Professor R. L. Watts, in The Cultivator.

MAKES A CLEAN TURF.

Lowland pastures should always contain red top in some of its varieties. It makes the cleanest, nicest looking and sweetest turf of any grass. The fine-leaved varieties should be selected for cultivation in pastures. Meadow fescue is a valuable pasture grass where the soil is good, and on sandy soils red fescue is perhaps one of the best species that can be cultivated, if accompanied by blue grass.

POULTRY IN ORCHARDS.

That poultry will benefit orchards and keep down many insects is true only to a certain extent. The hens will be found more useful when confined in yards here and there in the orchard. Movable yards, which can easily be placed around any trees desired, should be used.

KEEPING BRICK WALLS DRY.

Many persons experience difficulty in keeping brick walls, especially in basement rooms, from becoming damp and ruining the plastering or paper, or warping the wainscoting. To remedy this is not always easy, but here is a recipe, given by an old builder, and it is worth trying. The remedy, according to this recipe, consists in using two washes or solutions for covering the walls, one composed of castile soap and one of alum water.

The proportions are three-fourths of a pound of soap to one gallon of water, and half a pound of alum to four gallons of water, both substances to be perfectly dissolved in the water before being used. The walls should be perfectly clean and dry, and the temperature of the air not above 50 degrees Fahrenheit when the compositions are applied. The first, or soap wash, should be applied when boiling hot, with a flat brush, taking care to form a froth on the brick work. The wash should remain twenty-four hours so as to become dry and hard before the second, or alum wash, is applied, which application should be done in the same manner as the first. The temperature of this wash, when applied, should be 60 degrees or 70 degrees Fahrenheit, and this also should remain twenty-four hours before a second coat of the soap wash is put on. These coats are to be applied alternately, until the walls are made impervious to water. The alum and soap combined thus form an insoluble compound, filling the pores of the masonry and entirely preventing the water from entering the walls. It may be used both inside and out.—The Commoner.

FASHION NOTES.

Full, clinging skirts in soft materials will be much in vogue during the winter.

Wide bands of lace edged with quaint ruchings are to be employed as garniture for evenings gowns.

As a result of the vogue for moleskins last winter a very close imitation of the fur has been brought out in plush. It is called moleskin plush, and is quite expensive.

The fashion for wearing earrings grows apace, and it is predicted that pear shaped drops will be in high favor the coming year.

The newest sleeve is very nearly related to the pagoda of last year, allied to a modernized bell. Three shaped volants start midway between shoulder and elbow, the third and last coming just below the bend of the arm.

Modish stockings have the initials embroidered on the instep in intricate and elaborate designs. So disguised and ornate, indeed, are these, that at a first glance they are hard to decipher amid their setting of leaves and schools.

Pretty fichus are fashioned of muslin, crepe de chine or chiffon, and are frilled at their outer edges with plaited tulle, chiffon, and the like, or ruches of fine lace. They frequently have long ends, which are permitted to either cross in front and again at the back or else are left to flow in free, negligee fashion in front.

Skirts of painted muslin, made with flounces, or skirts with shaped flounces of lace coming up to the waist, are smart worn with silk coats drawn in at the back, the belt passing through the side seam, leaving the fronts loose, opening over a white blouse.

VERANDA FLOWER POTS.

Flower pots for the veranda are always difficult to find. Artistic women object to the colored glazed bowls that are for sale for flowering plants, but find it hard to replace them satisfactorily. Here is a suggestion, however, by which one woman solved the problem to her liking. Wishing several large earthen pots for an outdoor room, she visited a potter, who turned out flower pots on his wheel, and watched him at his work.

"Must you always make them the same shape?" she asked.

"No, madam," answered the German potter, as he threw a shovelful of wet clay on the revolving disk, and, plunging his hands into the sticky mass, moulded a smooth, round flower pot as if by magic.

"Then can you make me bowls like this?" she queried again, producing a drawing.

"Oh, yes," he replied, sententiously, and the sides of the straight flower pot swelled out as a rose from its mud heap, and in a few minutes she had what she wanted, a big wet clay bowl, which he cut clear of the wheel with a wire and placed on a shelf before her.

"This is better than making mud pies," she exclaimed, delightedly, bending the soft edge into artistic irregularity, and ornamenting its surface with a rough design with wet clay. A morning's work gave her her pots, and she left them with the man for the baking. He sent them to her when finished, the cost of each being about the same as for a large sized flower pot.—New York Tribune.

AMULETS WOMEN WEAR.

That many women habitually wear to bring good luck is well known to the bathhouse keepers, to whom patrons turn over their valuables before taking a dip.

According to these authorities, the belief in charms is widespread. Stones and bits of metals stamped with quaint markings, little strips of sheepskin or leather bearing a couplet or the symbol of a heavenly body are deposited along with money and keys and other valuables, to say nothing of rabbits' feet, four leafed clover, wishbones and other witcheries in one guise or another.

And the wearing of these averters of evil is not confined to any one clase or nationality. The well to do woman and the well instructed is as apt to have the quaint goods upon her as the untutored.

More mascots in the form of ornaments, gems, and precious metals are being mounted by the jewelers all the time, and more symbols of occult meaning are ordered by customers to be set in such shape and fashion that they can be worn handily. The summer girl has her prized piece of jade or magic moonstone locked on a bracelet that cannot slip over her hand and be washed off by the waves, as a ring might be.

This sort of bangle charm is worn openly, even boastfully, as betokening a careful and cautious young person, but dozens of charms are worn secretly safe within the waist front unsuspected until injury or accident betrays their presence.—Philadelphia Telegraph.

RAFFIA EMBROIDERY.

The interest in raffia work reached so extravagant a stage last winter that a reaction was inevitable. The rather limited field that could be covered with the baskets, plates, and other useful and useless articles made with the Madagascar fibre was, naturally, soon exhausted.

The spell of the raffia, however, was too deep to be entirely done away with at once, and this season there is a new expression of its adaptability in decorative art in embroidery. The material the best suited to the raffia embroidery is a burlap made up without dressing. The crossbar weave of this texture serves as a guide when no pattern is used, and makes a substantial background for the coarse stitchery of the raffia.

Green burlap is the favorite color for the natural color raja, although the different shades of red combine almost as artistically with its buff tones.

The long strips of raffia must be cut before attempting to apply them to the burlap, the reason being obvious when the first attempt is made to carry it with a needle through a fabric. The most successful patterns are the simplest in design, and without minute stitches. A long and short stitch is adopted, as any cross stitches would look bulky.

Besides the regular pattern that occupies the centre of the cushion, or is carried around the four sides as a border, the raffia can be applied along the outer edges of the burlap as a finish. Table covers need only this plain edging to be both useful and ornamental.

PSYCHOLOGY AND WALL PAPER.

The craze for white dining and drawing rooms, writes Lady Violet Greville, in the London Graphic, is apparently going off. Women have discovered that pure white is not at all restful to the eyes, and that involuntarily visitors in a country house drift out of the pretty white room into the one painted or papered in some other tint. This does not apply to a white paper only, but to the room in which the whole wall is white. For instance, a very old house with oak flooring, oak doors and beams across the ceiling lends itself perfectly to a white or very pale paper, and yet keeps a homely and comfortable aspect. Sensitive women often dislike or feel uncomfortable in a room, and cannot explain to themselves the reason. It is a psychological one, for certain colors have a distinct effect on the nerves.

STATUS OF WOMEN.

The Old Maid was a woman who couldn't marry.

The Bachelor Girl is one who won't.

The Old Maid was a creature of tea and toast and tabby cats, and a fringe on the edge of somebody's else's family.

The Bachelor Girl is up on fashions and sport, football and polo, and the backbone of the community in which she lives.

The Old Maid was an object of pity.

The independent, joyous lot of the Bachelor Girl makes her an object of envy.

All of which goes to show the change in the attitude of the public toward the status of woman.—Philadelphia Telegraph.

Rome has a water supply of 200,000,000 gallons a day, London only 160,000,000 and Paris 90,000,000.

There are in use in the United States 1,640,220 railway cars and 41,228 locomotives.

HOUSEHOLD.

TO CLEAN A SPONGE.

Rub the juice of a lemon well into it, then rinse in several lots of warm water and dry thoroughly again before using.

SWEEPING THE CARPET.

Sprinkle a handuful of salt on it before beginning. The dust will cling to it, and the carpet, when swept, will look extra bright and clean. If soot falls on the carpet, sprinkle the soot with salt before sweeping it up. Unless this is done it is almost certain to soil the carpet.

A PRETTY FANCY.

A pretty fancy is that of edging lamp shades for the dining table with silver or gilt fringe. This decoration appears only on the shades for candle sticks of medium height. The fringe is made of strands of tiny silver and gilt beads closely strung together and the effect is not in the least tawdry or garish. Silver fringe is used with the delicate pink and green shades while pale gold beads lend an effective touch to yellow candle screens.—Brooklyn Eagle.

WASHING WOODWORK.

The best way to wash woodwork which has been painted is with a flannel cloth or a coarse cotton cloth dipped in lukewarm water, to which a small amount of ammonia has been added. Potash or "sal soda" and water are destructive to paint. A cheap sand soap is excellent to scrub paint with, but it cleans the paint at the expense of its surface. All the various washing powders in the market are more less injurious to paint. No paint should be allowed to get so soiled as to need scrubbing with a harsh brush and a strong alkali soap. If it does get into this condition the only remedy is to scrub it and renew the paint.—New York Tribune.

SICK ROOM HINTS.

In a sick room never whisper. If you do not wish the patient to be disturbed by your talking go in another room.. Keep everything in the room scrupulously clean. Put all the medicine bottles out of sight. Regulate but do not banish light and ventilation It can easily be done by means of screens. Do not allow several people to stay and chatter in a sickroom, even though they should not be addressing themselves to the patient. Flowers are always pleasing to the eye, but do not introduce those of strong scents into an invalid's room and be careful to remove all cut flowers at night, as they absorb the air and leave it less fresh for the patient.—New York Journal.

VALUE OF WATERCRESS.

There is an appetizing appearance about a dish of fresh, green watercress. Cress sandwiches are also much appreciated in the warm weather. Watercress is a simple and pleasant means of providing the blood with a sufficient supply of natural salts potashes and acids. This rapidly growing water plant contains more of such substances than do any other is a notable mineral-giver. The acids of watercress are various. They are not so keen as a rhubarb, and their action is somewhat covered by the sharp taste of the volatile oil in watercress. Acids in green food have the power to counteract acids in the blood, so when the watercress is eaten, the skin is relieved from the throwing off of irritating acids that pass through its channels. Being an appetitizer and a condiment, the watercress imparts a relish to other foods.—American Queen.

RECIPES.

Succotash.—One pint young lime beans, one pint corn, half-pint cream, level tablespoonful butter, salt and pepper to taste. Soak the beans and cover them with boiling water, add one teaspoonful of salt, and boil thirty minutes; add one small nip of baking soda, and drain. Scald the corn and press it from the cob, measure one pint, add it to the beans, add cream, butter, salt and pepper. Stir continually over the fire for five minutes and serve.

Plum Marmalade. — To make thoroughly good marmalade use the yellow or green-gage plums. Cut them in halves and remove the stones Then weigh and allow half their weight in sugar. Put the fruit in the preserving kettle with just enough water to cover the bottom, then beat slowly until it reaches the boiling point. Stir and mash the fruit with a wooden spoon until reduced to a pulp. Then add the sugar and boil continuously for a quarter of an hour, stirring all the time. Remove the kettle to the side of the range and let the plums stew slowly for twenty minutes longer, stirring only often enough to prevent burning. Pack in stone jars or in small glasses Cover tightly.

Canada Gingerbread. — One cup of butter, two of sugar, one of molasses three eggs, one teacup of cream, or rich milk, one nutmeg, one tablespoon of cinnamon, one pound of currants five cups of flour. Beat butter to a cream; add sugar, molasses and spices; next the eggs well beaten; then the milk or cream in which the soda has been dissolved; next the flour; lastly the currants. This will make three ordinary sheets or two very thick ones. Bake in a moderately quick oven; if in three sheets, twenty-five minutes; if in two sheets, thirty-five minutes.

WORDS AND DEEDS.

Great schemes by conversation
Alas, are often balked;
We stop to talk things over
Until they're overtalked.
—Washington Star.

WHEN HELEN MEETS HELEN.

Gladys—That Mrs. Talkmuch always get in the last word.

Elsie—Except when she's talking to another woman.—Brooklyn Life.

A TYPE.

"Has an expressive countenance, hasn't he?"

"Too expressive. It tells everybody what an exaggerated opinion he has of himself."—Brooklyn Life.

EQUIVOCAL.

She—Do you remember before we were married dear—

He—Why, its among my happiest recollections.—Yonkers' Statesman.

GETTING HIM CLASSED.

"Pa, who was Napoleon?"

"He was the J. Pierpont Morgan of his time."—Chicago Record-Herald

HAD WON HER.

The chronic bachelor finally turned to the quiet man, who had taken no part in the discussion.

"Would you, Sir," he said, "marry the best woman in the world?"

"I did." was the reply.—Judge.

NEVER SATISFIED.

She—Do you love me as much when you are away from me?

He (fervently)—I love you more, darling.

She (sighing)—I wish I could be with you then.—Life.

IT IS COSTLY.

Friend—See here, George? What does this bill of $20 mean?

Amateur Photographer—You told me that if I'd take half a dozen pictures of your house you'd gladly stand the expense. That's the expense."—New York Weekly.

SLIGHTED.

"I think auntie is very inconsistent," said the fearfully bright boy.

"Why?" asked his mother.

"Because she called me a young heathen, but she never make the other children save up their pennies and send them to me."

EASILY DOUBLED.

Goodart—Here's a brand-new five-dollar bill, old man. I'll lend you that—

Boroughs—Oh, say; can't you double it?

Goodart—Sure. Here goes! I double it—so!—now I double it again—thus. In shape, you see, it fits snugly in my pocketbook. So long!—Philadelphia Press.

ADMINISTRATION.

"The man to be admired in this life," remarked the idealist, "is he who does not wait in the hope of becoming a fortunate creature of circumstances, but who goes forth and molds events to his own purposes."

"That's the man for me," answered Senator Sorghum. "There's no use trying to guess the market. Get enough money to make it go your way whether it wants to or not."—Washington Star.

HIS IDEA EXACTLY.

Uncle—How do you like your Sunday school teacher?

Tommy—Oh, she's got good sense. She's smarter than Mom is.

Uncle—Indeed? So you believe in her, eh?

Tommy—Sure! Her an' me thinks alike. She says Sunday school don't do me no good.—Philadelphia Press

NOT LIKE HERSELF.

She—Did you see me in the grand march?

He—Yes. Say, you looked real handsome.

She (pleased)—Oh now, really you're flattering—

He—No, honest, you did. I didn't know you at first.—Philadelphia Ledger.

NOT A PROPHET.

The primeval man had just discovered that by rubbing two sticks together he could produce fire.

"I foresee," he said with the airy confidence inseparable from the true inventor, "that this will be the death of the raw food fad."

Which shows that our remote ancestors, while wise in their day and generation, could not make an accurate forecast of the future.—Chicago Tribune.

IN THE INTERESTS OF HARMONY

In the downtown ward club the contest between the two factions was a bitter one, and blows were about to fall thick and fast when one of the members arose.

"I want to speak in the interests of harmony," he said. "We don't want to get into a fight here. We want peace and quiet and we must have it. Now, if you fellows don't behave yourselves I want to tell you that we are ready to kick the stuffing out of you, and we don't care when we begin."

It is needless to say that harmony was immediately restored.—Philadelphia Press.