

FARM AND GARDEN

RAISING CALVES.

It is an extremely unwise policy to feed for veal or for beef the heifer calves from valuable and good milking cows. There are far too many unprofitable cows in the country, and the heifer calves from good milkers ought to be grown to take the place of their mothers when their days of usefulness shall cease and also to replace the poor cows. As milk is an article of diet in increasing demand, many farmers are desirous of getting the calves off their natural food as early as possible, and the problem to be solved is how to keep and grow the young animals.

Several excellent calf meals and milk substitutes are on the market, and a man may now sell all his milk and still raise the calves from his best cow, so as to build up and strengthen his own herd, and also supply better material, if he has it, to his neighbors for the same purpose. Some persons, however, prefer their own mixtures. The following formula will make a very fair milk substitute: Flour, 16 2-3 pounds, linseed meal 23 1-3 pounds, finely crushed linseed cake fifty pounds. Two and a half pounds of this mixture per day will be required for each calf. Scald it in boiling water, then add enough more water to make two gallons, and add a little sugar and salt before feeding.

As the result of a considerable amount of experimental work, the following mixture is said to give most satisfactory results: Wheat flour, thirty pounds; cocoon meal, twenty pounds; linseed meal, two pounds; dried blood, two pounds. One pound of this is added to six pounds of hot water, stirred for a few moments, allowed to cool to 100 degrees, then fed to the calf from a pail or calf-feeding, the latter preferably. The calves are taken at seven to ten days old, and at first are fed twice a day on a ration of three pounds whole milk and one-half pound of the above mixture; in a few days—four to seven, depending on how the calf thrives—it is put on the full ration of calf meal. Wheat flour tends to keep the bowels from becoming too loose. Cocoon meal contains twenty per cent. protein and nine per cent. fat.—American Cultivator.

PEAS AD LIBITUM.

To those who, like our family, are extremely fond of peas, the question often presents itself, "How may we have them early and in abundance?" Of late years the question has been solved to our satisfaction; but there was a time when two or three short, straggling rows were all we had, and one or two "mosses" all we could gather. Peas were a great and an annual disappointment. After some tinkering and experimenting, the knot problem has been solved. This is the way we plant them now. We select a warm, early spot in the garden where the frost leaves quickly, and where the soil may be prepared early in April. Two long rows are run through the garden with the cultivator, making a deep trench like that used for sweet peas, about six or eight inches wide. Plant the peas in a double row as thick as they can be planted, pressing them into the mellow earth as you go. Cover them with the hoe and press the row down by standing on the board markers. Your peas will be covered three or four inches deep, and will resist drought. The thick planting enables them to cover the ground well at the roots, and hold the moisture, a thing very essential to peas. We have discarded the tall growing varieties, not because they were not desirable, but because the men disliked the trouble of sticking them. During the dry season the cultivation of the ground generally insures sufficient moisture for the production of the crop.

Gather peas early in the morning while the dew is on them. This gives the housewife a breath of delicious air. While she smells them she can rest in some shady nook and think over what she has lately read. At the proper hour put a large spoonful of sweet butter into a kettle; when warm put in the peas and cover them tightly, letting them steam in the butter ten minutes, and stirring them occasionally. Then pour in a cup of boiling water, cook ten minutes longer, add a cup of rich milk, salt and pepper, then try and report.—M. R. Waggoner, in the Epitomist.

POULTRY BREEDS.

The first duty of the farmer who desires to succeed with poultry is to know the breeds and the best purposes for which each should be applied. As the breeds differ in their characteristics, each is better adapted for some special purpose than any other, yet each may be deficient in some respect. There is no "perfect" breed. The "best" breed is best for some special use only. It may be the largest and yet not the best in quality of flesh. It may be the best for laying and yet be lacking in hardiness, size or for the table. It may be hardy and vigorous, more easily escaping disease than some, yet fall to equal another breed in laying. It may excel as a non-sitter, while another breed may be necessary to provide the mothers for the next generation. If a "best" breed—a "general purpose" one, that combines everything that could be desired in a breed—should be introduced there would consequently exist only one breed, as it would soon crowd all others out of existence, for, whether the breeds may be preferred for their beauty of plumage, or to afford pleasure, utility will always be dominant as a desire and will regulate the selection of breeds.

SWINE ON PASTURE.

While there is no doubt but pasture during the summer is desirable for hogs as between house feeding and pasture without some grain, the former will produce the best results. We too forget that the swine can not consume the large quantities of coarse food that cows can, hence if not fed some concentrated food they soon fall off in weight, or, at least, do not take on additional weight as they should. With the profit to be made from hogs within a very few months one can not afford to have a break in their growth. It is not necessary to feed heavily of grain when the hogs are in pasture, only enough to keep them growing and in good shape to make the best and quickest returns for the heavier feeding, which is done after they are taken indoors.—Indianapolis News.

COST OF MILK.

Relative to the cost of milk, a large Shorthorn cow requires much more food than a moderate-size, more thrifty and economical Ayrshire, and in estimating the cost of the milk of each from the food consumed, 14 quarts of Ayrshire milk could be produced for 20 cents a day with comparatively high feeding, while 16 quarts of Shorthorn milk may cost 34 cents with the same kind of feed, but given in larger rations. Ayrshire milk would cost less than 1-1/2 cents per quart for the food, while Shorthorn milk costs 2-1/8 cents the quart. To determine the question which is the best cow to keep for a milk dairy so far as the case in point at least requires consideration of the tendency of the breed to produce milk or beef. Individuals differ in characteristics, however, and comparisons are made with difficulty.

LATE FODDER A NECESSITY.

Hungarian is very good if cut before it gets wiry. Cutting at this stage is very important, whether it is fed green or made for hay. We plant corn of some kind fairly early, and then later on, and think this is the best crop; none of the other crops can take its place. We like to have corn enough to feed as long as it will remain green, and have a good supply secured in some way for late fall or winter. Last of all comes barley, and we know of no crop that will hold green so late in the season. By having a good supply of the above crops, we can get along quite well through the season. It is a necessity with us, as we are short of pasture.—The Cultivator.

PLANTING POTATOES.

Discussing the German method of planting potatoes, with ample distance and with eyes under, so that the stems may grow widely apart, a foreign grower asserts that it not only saves in seeds, but produces more and better crops. Often in England a dozen tubers are used where only one would be enough, but it is difficult to make some new gardeners believe it.

A Carlyle Shilling.

More than one point of interest can be claimed for the following story, told in the London V. C.: "My grandmother," says the writer, "was very friendly with the 'Sage of Chelsea,' and frequently went in with messages, or to see him, during his visits there. On one occasion I was sent out on an errand for Thomas Carlyle, and, being unable to get exactly what was required, I brought the nearest thing to it that I could get. On my return, after telling him I had not got the actual thing I was sent for, but that I had brought instead something else as near to it as possible, Carlyle produced a shilling, which he gave me, as he said: 'Not because I had done as I was told, which was only what I ought to do, but because I had used my intelligence.' On returning home and telling my father about it, I was very much disgusted when he told me not to spend the shilling, but to have a hole made in it and keep it, as he said that Carlyle did not give many shillings away, and some day I should no doubt prize it. Although rather disgusted at the time, I kept the shilling, and it is today among my most treasured possessions." The double reason which the stern father gave in advising the boy to keep the shilling will be appreciated by every Carlyle student.

It is estimated that half a million New Yorkers are awake and busy, legitimately or otherwise, all night.



WOMAN'S WORLD

CARE OF FINGER NAILS.

Nothing betrays the careless woman sooner than her nails, and nothing shows refinement better than the same possessions. Hands with beautiful nails always please, and the eye dwells on them with a peculiar satisfaction. Those who desire good, firm, bright nails, gleaming and polished, at their finger tips should see to it that the food contains abundance of the nail-making substances. Oatmeal is one of the best of these foods good for nail-making and hair-forming alike.

The nails become impoverished, chalky, liable to break, through deficiency of gelatine and excess of lime deposits. Anything that interferes with the health of the whole body will interfere with the shining appearance of the nails at once.

Nails are really a kind of skin. They are skin formations, being merely an altered kind of cuticle. Small half moons show at the end of the nails where the skins proper leaves off and the horny protection begins. From the edge of the nail new growth pushes onward until the whole finger end is duly protected. The dainty nail is laid on a very sensitive skin bed, which also gives it additions. The growth is nearly twice as rapid in summer as it is in winter in all people.

A piece of lemon used once or twice a week is nearly a necessity if nails are to be kept bright. The acid acts on the nail substance with a wonderful effect of polishing, and it softens the skin marvellously that is apt to drag itself forward over the shining nail surface. Any dirt about the nail, any stain of ink or fruit, the lemon will dispose of at once, dissolving and decomposing the annoying marks as nothing else will.

A little oil rubbed over each nail after the lemon treatment continues the polishing process, nourishes the nail and skin, eradicates the last lingering atom of suspicious marks. A little wad of soft flannel is used when applying the oil. After the oil the hands are laved in soft water, wiped and the nail polishing continued with a tiny bit of chamois leather. Violet powder of fine chalk on the chamois is an aid to great success. Brushing rather roughens the nails, and should be avoided.—Philadelphia Telegraph.

PRETTY NECKWEAR.

There is nothing that is more fascinating to a woman's heart than pretty neckwear.

Beruffled and tucked, lace-trimmed and coquettish, the plain stock, the stocks "with a beard" (as the French call the stock with the bishop tab), and the fetching jabot, cascading softly, and with many frills, all are dear to feminine fancy.

Many of the new things are now being shown, and it seems as if never before have such enticing stocks been made.

The bishop stock still leads the rest, but a changed and beautified bishop stock. One of the newest effects is to have the tab or tabs to rest lightly on top of a tiny jabot; it might be prophesied that the jabot is to be the next favorite in stylish neckwear.

The turn-over linen collars and cuffs to match are now wrought out in exceedingly dainty design and finish. The material and embroidery is of the finest description. Some of them have faint black trimmings on the white. One pretty design seen was on the order of the wall of Troy, in faint double lines of black, these filled in with still fainter zigzag black lines, with a dot of white at each corner. It was very pretty, indeed, and it seemed to be silver gray rather than black, the lines were of such fineness.

The round lace collars are still used, and always in the heavy and effective laces. Where ruffs are worn they are flat and with the stole finish. The long shoulder effect is still the correct one, and all neckwear conforms to this idea.

There are so many pretty things offered that one is bewildered by the variety and beauty of the various collars and stocks. For those with lots of money and for the girl whose pennies are few, each and every one can find something to taste and pocketbook.—Philadelphia Telegraph.

NOT AFRAID OF SPIDERS.

"Daughter, will you please remove that creature that you are wearing at your neck for the present?" asked an old-fashioned mother in pleading tones at the breakfast table the other morning of the big, clear-skinned, clear-eyed college girl who was sitting opposite her.

"That creature" was a big silver spider with jeweled eyes, a clever specimen of the jeweler's art—a brooch, but a realistic insect.

"You poor little mother," said the girl a moment later, when she returned without the objectionable ornament and stopped to kiss the elder woman before she took her seat. "I wouldn't wear it for the world if I thought it troubled you, but you don't know how interesting spiders are until you have studied them."

The up-to-date girl is a peripatetic

"zoo." She wears animals and insects of all kinds in her jewelry and trinkets, and there is nothing about her which better illustrates the difference between the young women of this generation and their predecessors. The mother of this college girl has had a horror of spiders all her life, and she cannot overcome her dislike of even the clever imitation. She dislikes insects of all kinds, and a snake fills her with terror.—Indianapolis News.

CLEANING VELVET.

By a very simple means one can renovate yards of velvet, without the least strain on the temper. If you possess a chafing dish, you only have to light the newly filled blazer and place over it the hot water pan filled with boiling water from the tea kettle. By this means a continuous supply of steam is secured. If one has not a chafing dish, tiny gas and oil stoves are to be purchased for a few cents at the five and ten cent counters. One has only to light one of them and place a shallow pan of boiling water upon it to obtain the steam. Spread a newspaper on a table, set the lamp or stove on it, and lay out the pieces of velvet that are to be renovated. Before commencing work, brush the velvet. An ordinary whisk broom is too harsh and will scratch a delicate material. All spots should be entirely cleaned with gasoline, and when this is dry and the velvet thoroughly shaken it should be held over the steam until all the marks disappear and the surface of the velvet is all the same. The wrong side of the velvet is held toward the steam, but not close enough to moisten or wet the goods.

A PRETTY CHOCOLATE POT.

A beautiful set of tea and chocolate pots for luncheon or breakfast is made in ware enameled a brilliant moss green. Around the neck of the teapot is a silver collar. This supports the lid, which is hinged, and also serves to uphold the slender silver chains, about three inches long, which descend on the one side, converging at that distance to support a silver shield, which bears the crest or coat of arms of the owner.

The shield is left bare until the set is purchased, so it can be correctly engraved; for no one who understands the science of heraldry would like to assume borrowed "arms"—quite as dangerous as assuming other kinds of borrowed plumage.

The chocolate pot is a tall jar shape, more upright than the tea pot. It is decorated in precisely the same way with silver collar to hinge the lid, the twin chains and the pendant shield of silver, on which the "coat" of the family can be emblazoned.—Philadelphia Record.

CULTIVATE THIS.

If women would only bear in mind that they may need the world's good word themselves some day, they would be more careful in what they say, and how they say it. Charity is of thought as well as deed. It is not restricted to the feeding of the hungry, and the clothing of the poor. It is as much needed among the rich as among any other class. The woman who would be a pattern of her sex will cultivate a still tongue; if she would be a blessing to humanity she will temper justice with mercy, and, above all, she will keep her verdicts to herself when she sits in judgment on her friends.

MOURNING MILLINERY.

It seems as if we are going back to the exceedingly heavy mourning of years ago. The new mourning bonnets are shown with the immensely long, heavy, and entirely undesirable crepe veil. In fact, the heavy crepe is once more liberally used on mourning gowns, too, and it is to be deplored that it is so.

Notwithstanding this use of heavy crepe, the touch of white seen last year on mourning hats is still being used. It is rather an astonishing fashion, but the best milliners agree that it is the proper thing.



For The Ladies

Some shoulders are so long that the sleeve top reaches little more than half way above the elbow.

A black velour coat is the very smart garnish noted on a coat of scarlet cloth.

Never was there a greater variety in sleeves. Coat sleeves distinguish some mannish suits, while some elaborate creations have enough material in the sleeves to make an ordinary coat.

From seven to eleven gores distinguish the modish skirts.

Coat suits have either walking skirts or trailing skirts, according to one's taste and the wear for which they are intended.

HOUSEHOLD.

THE BREAD BOX.

A new bread box is of tin lined with porcelain. Bread cannot mould in this, it is claimed. Bread need not mould in any kind of a bread bin. It should not be put in hot, and the cloth in which it is wrapped should be perfectly fresh and dry.

A PRETTY WORK BASKET.

A pretty little work basket is made of stiff cardboard cut out in four sections, each one about six inches high and five broad at the top, slanting a width of three and a half inches at the base. Ribbons at the top and bottom of each section fasten them together in form somewhat like a tall strawberry box. These sections are covered with ecru crash, and on the outside of one is attached a needle pad covered with a flap of canvas. Another side of this little basket carries a tomato pincushion made of silk. A third is decorated with two little emeries in the form of straw berries, and the last section has a pocket fastened on it in which to keep buttons, spool cotton, braid, etc. This leaves the inside of the box free for any small piece of sewing or article requiring mending.

THE GERMAN FRITTER.

No one who has eaten genuine German fritters will ever be quite content with our American methods of preparation. Even our best recipes for "fuffy fritters" will not produce the delicate yet rich morsels that the Germans produce unless we understand the secret of mixing.

The fritter, pure and simple, is very popular in Germany, and is both economical and an excellent dessert. A simple way to prepare puffed fritters is to boil one cup of cold water and one-half cup of butter together. The moment the water boils stir in a heaped cup of well-sifted flour. Continue stirring, holding the bottom of the dish from the stove to prevent the paste burning. When the paste cleaves from the sides of the dish it is done. Add three eggs, one by one beating each one in. Take off a tea spoonful of the paste and fry it in hot fat.

The fritters may be varied according to American taste by the addition of various fruits or meats to the prepared fritter paste, and when the secret of the mixing is once understood they will be equally delicious whether served in the form of clear fritters for the meat dish or a sweetened fruit fritter served with sauce for dessert.

TABLE LINEN PICK-UPS.

Prophets—and they are supposed to know everything that is going to happen—say that Duchesse and point de Venise are to be the fashionable laces for table linen. "Ah, me!" sighs myriad of limited means.

Never mind! Mexican, Tenerife, Paraguayan, and all manner of drawnwork laces are just as modish. And entre nous, they do seem more appropriate to mix up with food than duchesse and such fine laces. And it is not sour grapes, either.

Delft blue linen worked in white lace or embroidery and white linen worked in blue, express two fads in table needlework.

New and stylish for needleworkers' uses are the French crepon laces.

Another lace popular for table linen adornment is the Russian, while tulle is also a favorite with some.

It is now considered not good form to have any but pure white lace on the table, and even the colored silk embroidery which made gay the luncheon of the past is now not so popular as formerly.—Philadelphia Telegraph.

RECIPES.

Glazed Sweet Potato.—Scrub sweet potatoes, cook in boiling water until tender, pour off the water, scrape off the skin, cut in pieces lengthwise half inch thick, put them in a dripping pan, sprinkle thickly with granulated sugar, and pour over half a cup of melted butter, basting often while browning. When a glaze is formed remove from the oven and put in a vegetable dish.

German Cabbage.—Slice a small red cabbage, soak it in cold water one hour; put one quart of cabbage in a stew pan with two tablespoonfuls of butter, half a teaspoonful of salt, one tablespoonful of minced onion, a grating of nutmeg and a little cayenne pepper; cover and cook until cabbage is tender, add two tablespoonfuls of vinegar and half a teaspoonful of sugar; cook five minutes longer.

Hot Slaw.—Slice a cabbage for cold slaw, make a dressing with yolks of two eggs beaten a little, four tablespoonfuls of water, one tablespoonful of butter, four tablespoonfuls of hot vinegar and half a teaspoonful of salt; stir over hot fire until thickened, add the sliced cabbage to this while hot, mix thoroughly and serve.

Crab Toast.—Put in the chafing dish one tablespoonful of butter; when melted add one tablespoonful of chopped celery, one teaspoonful of flour and half a cup of milk of cream, stir until thickened, add one cup of crab meat, stir until heated add one teaspoonful of sherry, salt pepper and paprika to taste; spread on toast.



WIT AND MOOD

ROMANTIC.

She is engaged, oh, lovely maid! What raptures thrill us through! What happiness hangs on your word! What hopes are fed on you! We pledge our lives to serve your wish. 'Twill surely make a stir! This pearl of girls, who is engaged To cook at fifteen per! —New York Herald.

THE COMPLAINT.

"Do your neighbors keep chickens?" "No," answered the suburban citizen; "that's just the trouble. They don't keep 'em. They turn 'em loose."

INDUSTRY.

"Why don't you go to work?" "Mister," said Meandering Mike, "I'm workin' now. I'm no idler. I get busy every time I see a man that looks like he'll respond to a tale of sorrow wit' a donation."

APPRECIATIVE.

"I don't believe you hold the public in very high esteem." "My dear sir," rejoined the billion-aire, "you wrong me. If it weren't for the public, where would we look for our profits?"

EXPLAINED.

"Why is the camel called the ship of the desert?" "If you had ever observed the stride of a camel," said the man who always knows the answer, "you would realize how hard it is to ride on one without getting seasick."

PREOCCUPIED.

"Why is it," asked the youth, "that so many wise men are not successful?" "Because, my son," answered the sage, "they spend so much time finding out how things happen that they forget to go ahead and make things happen for themselves."

FAREWELL.

"So this is to be a farewell tour?" "It is," answered the prima donna. "You mean to cease singing in public?" "Not at all. Merely that people are to have another opportunity to say farewell to their money."

HIS IDEA OF IT.

"Why don't you try to brace up and be somebody?" "My friend," answered Meandering Mike, "after seeing the way us mendicants impose on industrious people I feel sorry for 'em; but I couldn't think of sharin' their fate."

THE PERILS OF YOUTH.

"I think you are awfully hard-hearted," she said. "You don't seem to care a bit even if the baby is sick." "You wrong me," said her husband. "But I regard the cause for apprehension as comparatively slight. You cannot convince me that an attack of measles is as dangerous as skating on thin ice or celebrating the Fourth of July."

A BORN WORRIER.

"Bigin used to worry a great deal before that fortune was left to him." "Yes; and he has confided to me that he was in the habit of wearing himself thin, and that he was worried now for fear, without any troubles, he'd take on flesh to a frightful extent."

WHOLLY IMPOSSIBLE.

"Didn't you tell me yesterday that you had a wife and three small children?" asked the benevolent looking man. "Mister," responded Meandering Mike, "if I had a wife an' three children, don't you spose I'd put 'em to work instead o' goin' out dis way myself?"

HIS EXCLUSIVENESS.

"You don't seem to mingle much with the friends of your early youth," said the visitor, in a reproachful tone. "Are you ashamed of them?" "No, sir," answered Mr. Cumrox, stoutly. "But they wouldn't understand this cake walk and vegetable party business that we're cultivatin', and I don't want 'em to be ashamed of me."—Washington Star.

HIS PERSUASION.

"Have you ever made any effort to distinguish yourself in public debate?" "No, sir," answered Senator Sorghum, "when money talks its argument is usually most effective when it comes in the nature of a strictly personal communication."—Washington Star.

IMPROVEMENTS.

"Have you made any improvements in your invention?" "I have," answered the enterprising scientist. "One of my assistants has just discovered a new way to put stock on the market."