

# FARM AND GARDEN

## CARE OF THE LAWN.

No single feature in the lawn, be it in town or country, is more desirable than a smooth grass surface. This secured, its care is comparatively simple. The services of the lawn mower once a week in early summer and not quite so often later in the season will keep it always verdant. Well kept vines and shrubbery are valuable accessories, their arrangement and training having more to do with the general effect than the varieties selected. No more desirable drapery for the veranda can be found than our native Virginian creeper, which is a rapid grower and in autumn takes on the most beautiful colors. This plant is too often confounded with the poison ivy, a mistake that is entirely unnecessary if it be remembered that the leaflets of the poison vine are always arranged in groups of three, while those of the harmless one are in fives. For quickly covering an arbor with light, delicate foliage the wild cucumber, an annual which comes up every year from self-sown seed, is a favorite. The crimson rambler rose, sweet peas, and other flowering plants readily adapt themselves to screens. Let there be at least two or three evergreens among the trees and shrubbery, to offer protection to the earliest spring birds if for no other purpose. From those birds, which build their nests before the deciduous trees put forth a single leaf, such protection seems positively necessary. Among desirable spring flowering shrubs are the old fashioned lilac and its modern sister, the white lilac; the flowering currant flits its air with its spicy bloom; and syringa or mock orange prolongs the season until the roses appear. For late summer nothing is better than the hardy hydrangea, the immense panicles, each a bouquet in itself, remaining unchanged for weeks save that their pure white color gradually changes through dull pink to brown, in which state it may be kept for a winter bouquet if desired. A general rule for pruning is to wait until after the flowering season is over. Spring-flowering shrubs form their buds in autumn. If pruned in spring, before blooming, the flower buds are destroyed. Autumn bloomers, on the other hand, require the use of the shears in early spring. The amateur generally errs in being too careful with the shears. It requires considerable nerve to cut away half the growth of a season, especially in the case of some special favorite. Yet this is the best way to secure vigor with comeliness of form. Most emphatically is this true of the half-hardy roses if one expects them to bloom continuously through the summer. The rose naturally blooms in June, and a rose at any other season is a forced one. Yet florists have evolved numerous varieties which thrive under this forcing. The process is as simple as obligatory for the roses. Simply prune to half the original size as soon as the June blossoms have faded, and then fertilize heavily. A new growth of leaves and buds speedily appears, and if the fertilizer is renewed from time to time a succession of flowers through summer and autumn is assured. Hellebore scattered over the leaves when damp will put an end to slug and aphid, two common enemies of the rose.—Bessie L. Putnam, in Agricultural Epitomis.

## LICE DESTROYERS.

Hardly a question is asked so frequently as, "How can I get rid of lice?" I have tried most all the sure deaths used by old farmers and some others. Some have killed the lice, and in case of calves been a close call for the animal also. I have boiled it down to a simple treatment and effective. Kerosene oil in a cyclone sprayer for all cattle and hogs, for young or delicate calves: Put in sprayer first a little kerosene and then the same amount of boiling water. Thus diluted it may be liberally applied to the youngest calf, and with the very fine vapor this sprayer throws it will not harm the skin while it will finish the lice. A pint of kerosene will go over twenty head of stock in a thorough manner, and the work can be done in less than twenty minutes. One minute to an animal and a large spoonful of oil as often as need be will keep them clean. If you have no sprayer the best substitute I know of is to make a kerosene emulsion and apply with a brush or sponge. I know of no better emulsion than the following: Dissolve one quart of soft soap in two quarts of boiling water. Remove from fire and while still boiling hot, add one pint of kerosene, and immediately agitate with a pump, pumping it back into itself. In two or three minutes the emulsion will be perfect. In using, dilute with an equal amount of water. If a pump is not available very good results can be attained by making a plunger similar to an old fashioned up-and-down churn dasher, boring a lot of three-eighths or one-half inch holes through a board head, which is fastened to a handle one foot or more long, and rapidly plunging it up and down in a pail containing the ingredients, so forcing the liquid rapidly through the holes.

This is safely applied in liberal quantity, and will both clean out the lice and leave the skin and hair in fine condition. But with an external treatment I would also feed sulphur frequently in the grain.—A. J. H., in American Cultivator.

## RAISING LITTLE CHICKENS.

The best results that we have ever had in raising little chickens were had when we fed wheat bread soaked in skim-milk—squeezed dry and fed crumbled—for the first day or two. For the next few days this was supplemented with fine cracked grain, principally wheat and oatmeal. I believe that a large variety of seeds and fine grain is an advantage. They can be purchased in quantities of poultry-supply houses and a mixture made to suit conditions. Several combinations of these grains are upon the market which we have found very valuable. We have had well-grounded suspicions that a good deal more grit is often put into these foods than is really necessary.

All grain should be fed in a litter of chaff, where the chickens will have to scratch for it, if they are confined. This should form the first and the last feeding of the day. During the day they should be given what they will eat up clean of soft food, which should be dry and crumbly. After four weeks this soft food may be fed quite liberally.—Country Life in America.

## TABLE SCRAPS FOR POULTRY.

I try to feed to a flock of fifty Light Brahmas two bushels of grain each month, and two bushels of grain products in the form of table scraps, which we get from hotels, restaurants and private families, who are often glad to have such scraps removed. Their collection costs us nothing except the work. We have also bits of food from our own table, also milk, both sweet and sour. I like to make this mixture of scraps stiff with corn chops, shorts and bran.

The feeding of two quarts of this each day is very satisfactory. It is fed for their breakfast, or sometimes covered up in various places with straw, in order to induce the fowls to scratch for it. Bits of meat, pastry and pudding make a fine relish. Hens fed on these scraps are bound to lay, and pullets raised on them develop into 200-egg hens.—Emma E. Alling in New England Homestead.

## THE DAIRY COW.

In a study of dairy cows at the Connecticut station it was found that the dairy type, compared with the beef type, produced on the average per cow 134 pounds more butter and 2,274 pounds more milk; yielded \$20.94 more profit in butter and \$19.68 more in milk; produced milk at 21 cents less per hundred and butter at 6.1 cents less per pound.

## WEIGHT OF FLEECE.

Every season the weight of fleece increases. A weight for 45 1-4 pound is now reported for the fleece of a merino ram 4 years old. The fleece was for 365 days' growth. Heavy fleeces, however, should be washed before weighing them, as grease and dirt add to the weight. In some cases the weight of the fleece is one half that of the body.

## NEED BONE FOOD.

Young and growing animals require a food which will make bone and muscle, rather than fat. In a majority of cases, it is injurious to heavily load a young animal with fat, except when it is to go to the butcher, as its growth will be checked, and the risks of disease increased.

## DEplete soil fertility.

Continuous wheat growing after grains or cultivated crops tend to deplete soil fertility. This is especially noted in the decrease of the organic matter in the soil.

## To Victoria Vyanza by Rail.

From the coast the road climbed steadily ascending more than six thousand feet in the first three hundred miles. There were no settlements. Corrugated iron shanties and tents marked the railway; telegraph and construction posts, and little clusters of native huts and a bungalow or two nearly a hundred miles apart showed where the white trader or railroad employee was a town unto himself. The plateau held huge possibilities for grazing and farming wealth.

But on the surface of things the railway was little more than a remarkable missionary enterprise and a wedge in empire-building. The heart of Africa seemed as it had always been. Thousands of antelope and zebra grazed within sight and easy range of the trains. Ostriches acted as pacemakers and sped beside the car windows, almost within reach of the outstretched hand. Steinbock and gazelles joined in the amusement, and big game could be killed from a passenger coach.—A. B. Luelder in The World's Work.

In Germany 60,000 persons are employed in making musical instruments.



# OF INTEREST TO WOMEN

## A WOMAN MINER.

Mrs. Nolan and Mrs. Dunn have thus far had the reputation of being the only women miners in this part of the State. Mrs. Nowlen operated at Twin Lakes and died at Buena Vista. The last heard of Mrs. Dunn was that she was still at Holy Cross trying to find the mine of her wonderful vision. But not long ago another woman miner came upon the scene, strong of muscle and steady of nerve, who can put in a better day's work than many men. Joseph Dabrie, who has been employed at the Atlantic Valley smelter, located some claims near the North End of St. Kevin Mountain, and about a month ago he decided to go out to them and prospect.

He took his wife with him, and the two are doing all the work alone on the tunnel which was started. Fred Warren drove over to St. Kevin a few days ago and discovered the curious pair. They had made a very rude cabin, which was located a very few feet from the mouth of the tunnel. The tunnel itself was about forty or fifty feet in. Mrs. Dabrie swings the hammer while her husband turns, and Warren says that the way these two go after a drill would make a professional team look like counterfeit money. Dabrie is an Austrian, and he seemed to consider that it was quite the duty of the wife to do her share of the manual labor. The cabin was not over cleanly, and garbage was scattered about rather promiscuously, but the miner and his buxom mate did not seem to mind the unsanitary conditions, both of them being eager to work as hard as possible to find a big mine.

The most amusing thing about the operations is that a huge Newfoundland dog is pressed into service. He is hitched to a little home-made wagon, and this is filled with waste. The dog trots out with his load, followed by Dabrie with a wheelbarrow, and even the human tamperer dumps the load of the canine trammer and the faithful dog starts back to the breast of the tunnel. The Dabries call their claim the St. Joseph group, and show their religious zeal and faith by planting a rude cross on top of the portal of the tunnel, while below it is an image of the patron saint, with a candle in front. Dabrie said that his ground was not patented, but that he wanted to fill his "big mine" first. He showed Warren some of the ore he had found, and was very enthusiastic over what he considered a big strike, though he had not assayed any of the material.—Leadville (Col.) Herald-Democrat.

## COMB DRIES THE HAIR.

The delights of a shampoo are in the case of the ladies largely offset by the bother of drying the hair, and just in proportion to the amount of her crowning glory, so is the trouble of drying her hair increased. After a bath in the surf or a shampoo, some ladies are compelled to sit around idly for many hours while their hair dries sufficiently to put it up. This is a greater waste of time than many women can afford, but it is possible to do very little in the way of work with a wad of wet hair hanging around one's shoulders.

There have been invented several devices to perform this operation quickly, but the operation has always been rather elaborate, and nearly all of them necessitated the use of a lamp, the presence of which has always been regarded as a menace, as there is always a possibility of igniting the hair from it.

A new device of an extremely simple construction and which is said to be very effective has been recently brought out for this purpose. It is a comb which is itself heated on the principle of the Japanese pocket stove, which has been in general and common use for some time, designed to slip into the pocket and keep the hands warm. The comb has a tubular back, and a stem which fits into this is designed to carry a rod of fuel, such as punk, which burns slowly and gives off considerable heat. The latter soon heats up the metal of the comb, and as the teeth are drawn through the hair imparts a heat which drives out the moisture quickly and yet is not great enough to do any great damage to the hair or cause any accident.—Philadelphia Record.

## TABLE MANNERS.

Most vegetables are now eaten with a fork. So, too, are croquettes, puddings not to soft, ice cream, and the numerous made dishes. A steel knife should never touch fish. The latter should be eaten with a fork, assisted by a bit of bread held in the left hand, unless a silver knife has been provided. Little silver "pushers," to take the place of the bread fork are now sold for the use of children. It is now well understood in this country that English people eat a boiled egg out of the shell, and consider it barbarous to take it out into a cup. If one prefers the latter process, one must perform it with an egg or teaspoon, never with a knife. Neither should the latter be dipped in the salt and tapped with a fork in such a way as to scatter the condiment over the food. This is thought to be bad form, as is all wholesale

preparation of the food on one's plate, such as cutting up all one's meat at once, or mixing butter and salt through an entire potato. Salt should be taken on the side of one's plate, and each mouthful should be flavored separately.—The Household Ledger.

## SLAVES TO THEIR HATS.

"Women of today seem to be slaves to their hats," observed the artistic woman. "They lunch in their hats, come in to tea in their hats, and even have themselves photographed in evening dress with hats, while in spite of long protest and much vituperation, they persist in retaining their headgear at the theatre. What they do it for is past finding out, for her hat is usually the least satisfactory part of a woman's costume, and it is almost impossible to get a becoming one, though one seeks diligently and with tears. And even supposing the case to be different and every hat a dream of beauty, can the work of mortal milliner, be she never so clever, compare with that of Nature in the crown of glory which she has prepared for the daughters of Eve? Although, to be sure, most women are very successful in destroying the beauty of this natural diadem and might well seek to cover it up with a hat."—New York Tribune.

## FANCY BRAIDS SHAPES.

Some amount of consideration is extended to shapes made of fancy braids. Among the new braids furnished for the purpose is one which in appearance very nearly resembles certain straws. This consists of pipings of Louise silk, about the thickness of a stem of wheat, plaited into an inch wide braid. Such braids may be used as they are sold, but to improve their appearance they are sometimes punched out from behind in little knobs, or subjected to other similar methods of treatment, made possible by the looseness of the plaiting and the softness of the material.—The Millinery Trade Review.

## A GENIUS INDEED.

A modern genius has invented a skirt of woolen material or stockingette, according as the condition of the weather may render necessary, which will last a whole year or more and which is supplied with buttons or hooks to which the silk frill can be fastened. In this way any number of changes can be rung on the petticoat, while the frill can be of a tone either to correspond or contrast artistically with the gown, and all the tiresome forebodings about the condition of one's underskirt are at an end. And the whole thing costs quite a reasonable figure at the outset.—London Tatler.

## ABOUT THE THROAT.

Few women appreciate the value of something soft about the throat, particularly when they have reached as uncertain age. Our grandmothers knew what they were about when they adopted those charming squares of net or muslin which were put on under the bodice. The modern woman is debarred from this sensible and beautiful mode of neck dressing, but she need not let her collar make a hard line round her throat or wear a band so tight that it forces a double chin into prominence.

## PHYSICAL CULTURE.

Every woman can be greatly benefited by physical culture. This does not mean that you are to become so graceful that you make everybody have the fidgety-wiggles, but it does mean that you will grow muscles, and cover up your bones with good, solid, healthy, tissue. It would pay you to go to a good instructor in the work. In a few lessons you could get a lot of splendid ideas.—Chicago Record-Herald.

## Prosperous China.

Mr. D. Minor Mickle, an engineer of the Hankow-Canton Railroad, sends to the Shanghai Times an account of the people in the interior of Hunan which represents them as anything but such starved and surly wretches as the Chinese at home are sometimes pictured.

"All along this line," writes Mr. Mickle, "we have found the people in most friendly mood."

"We have not seen a single sign of distress, although the people do not live in affluence. There is no indication that wealth is concentrated in the hands of the few. The people have all they need to eat and comfortable houses to live in. As for their rations, it is not uncommon for our party to turn from the cold tiffin which we have brought out to us while at work to the more appetizing meals of fresh meats and vegetables which we can buy in the open market and have cooked at the nearest farmhouse when midday comes.

"The people are beyond doubt honest. During all the time we have been among them, passing from village to village, our baggage handled by innumerable coolies, not an article has been found missing. Yet we have all carried money in our baggage, which has been at all times left in the hands of our personal servants to pack and care for."

# HOUSEHOLD.

## MUSHROOMS WITH EGGS.

It was in a very wet meadow near her pretty suburban home that I saw Polly early one morning, in short skirt and rubber boots, apparently looking for something in the damp grass. I rushed downstairs eager to help and found Polly in the kitchen peeling a number of large mushrooms; these were placed upside down on squares of buttered toast in a baking dish, seasoned with butter, pepper and salt and inverted a jelly tumbler over each they were cooked for a few moments in the oven in their own steam. When done they were transferred to a hot dish, sprinkled with lemon juice and a poached egg laid on top of each mushroom.—Alice Chittenden in The Household Ledger.

## TO PRESERVE BRUSHES.

Good hair brushes are costly items and a way to keep the bristles stiff and clean for years is worth knowing. A Russian coiffeur gives this recipe: Have ready two basins; put a lump of soda the size of a walnut in one and three parts fill it with boiling water; the other basin should be three parts filled with water as cold as you can get it, to which you have added sufficient lemon juice or good white vinegar to give it a noticeable acid taste. Shake the bristles of the brush well up and down in the boiling water till they are clean, then at once rinse them thoroughly in the cold water and stand them up to dry in the air or in a warm place, but not too near the fire. Of course, the backs of the brushes must not be wetted.—New York Commercial-Advertiser.

## SOME APPLE RECIPES.

Apple Shortcake—Make a shortcake of rich biscuit-dough or plain cake. If the biscuit-dough is used, split the cake through the center with a string and spread each piece with butter while warm. Cover the lower half of the cake with a rich applesauce, and spread over this whipped cream, then put on the upper crust, and serve. Plain cream may be served with the cake instead of the whipped cream.

Apple Blanc-Mange—Peel and slice thin six tart apples, add half a lemon cut into small pieces, and cover with two cupsful of water. Simmer until the apples are thoroughly cooked, then add one teaspoonful of butter and sugar to taste. No given amount of sugar can be ordered, as different varieties of apples require more or less sweetening, according to individual taste. Cook for five minutes longer, then add two heaping table spoonfuls of corn-starch dissolved in a little cold water, stirring constantly to keep the mixture smooth. Fill individual sherbet-glasses, and serve cold with a garnish of whipped cream.—Woman's Home Companion.

## THE NEEDFUL COUCH.

"A room without a couch is only half furnished," says an authority on homemaking. "Life is so full of ups and downs that over and often at that saves the sanity of the mentally fazed and physically exhausted for tune fighter is the occasional half-hour rest or momentary loss of consciousness on the breakfast room lounge or the old sofa in the sitting room." A long, comfortable couch on which one may throw himself boots and brains, unmindful of tidies and tapestries, is a veritable means of grace. The need of a good, healthy nap is often mistaken for suicidal tendencies. Instead of a speedy introduction to a future state, businessmen and working women want systematic doses of dozing, and next best to a mossy bank in the shade of an old oak is the low, long couch in the dusky corner, where tired nature can turn her face to the wall and dream away the blues.—New York Tribune.

## DELICIOUS BREAKFAST PUFFS.

A delicious breakfast food, and one which is quite indispensable in homes where hot bread is customary at the morning meal, is the whole-wheat or cornmeal puff. The material required for making these puffs is as follows: Two-thirds cup milk and one-third cup cream, one large or two small eggs (preferably the latter), one cup whole wheat flour and one-half cup white flour; or one cup white flour and one-half cup cornmeal, one-third teaspoonful salt.

Break the eggs, placing the yolks in the milk and setting the whites aside in a cool place. With a batter whip mix the two thoroughly, and then slowly add the flour, beating all the time. After all the flour has been thus worked in, continue the whipping process for ten minutes (unless enough puffs are being made to supply a large number of people, when the batter should be beaten at least 20 minutes), using long, even strokes. In this manner working in as much air as possible and thus insuring the lightness of the puffs.

Now beat the whites of the eggs fold them into the batter very gently and quickly turn the whole into very hot gem-irons, and bake in a very quick oven. If the pans and oven are not very hot, the puffs cannot be a success. After baking, let the puffs stand at least five minutes before serving, for they are apt to be a little sticky inside immediately upon coming from the oven.—Pittsburg Dispatch.

A motor fan should be placed near an open window or other opening where it can draw fresh air. If in a corner or center of a room it simply stirs up foul air.



## THE DIFFERENCE.

He stole a tart  
From the baker's cart—  
"Oh, what a thief!" they cried.  
They sent him to jail  
Without any bail  
And published it far and wide.

He stole some gold  
(A million cold)—  
They said, "What a financier!"  
They set him on high  
With worshipful eye,  
And hustled his past to the rear  
—Lippincott's Magazine.

## THE QUIET LIFE.

"You retire early?"  
"Oh yes—always by four."—Town Topics.

## DOING WELL.

"How are your folks since returning from the mountains?"  
"Resting nicely, thank you."—Brooklyn Life.

## APPROPRIATE.

Mrs. Henpeck—I wonder why they always put a woman's head on coins?  
Mr. Henpeck—Oh, well, money talks, you know.—Milwaukee Journal

## ALL HE KNEW ABOUT HER.

"Pa, who was Nemesis?"  
"Nemesis was a woman. I don't know anything else about her except that she was generally after some man."—Chicago Record-Herald.

## NOT FORGIVEN.

Briggs—The old man cut off Pacer without a cent.  
Griggs—I see. He remembered him even in his will.—Detroit Free Press

## ON HIS RIFLE RANGE.

First Marksman—I see you're not shooting to-day, though you're looking trim enough for anything.  
Second Marksman—That's just it. I was feeling so trim I couldn't feel any trigger.—Baltimore American.

## THE GREAT DRAWBACK.

"Well, the statements they make against you aren't true," said the politician's wife. "Why don't you deny them?"

"I'm afraid it will incite them to dig up some other libelous statements that are true."—Philadelphia Ledger

## PROMOTERS OF COURAGE.

Spartacus—Women are a great incentive to manly courage.  
Smarticus—That's right. Since I've been married and had a few tilts with my wife, the prospect of a scrap with the meanest man on earth seems like mere child's play to me.—Baltimore American.

## ALWAYS POSTED.

Wolfe—I suppose you keep a watch on the stock quotations, to see which are going up and which are coming down?  
Lambe—No; I don't have to. The ones I have always go down and the ones I don't have invariably go up.—Boston Transcript.

## CHUMS.

Bessie—The wedding is a long way off, but I get dreadfully nervous when I think of it.  
May—Don't blame you for worry; it is perfectly natural. It is terrible if he should suddenly and not have to do it.—Indianapolis Sun.

## CHARITABLY INCLINED.

Mr. Touchy (annoyed)—But, my dear, I can't see why you squandered all that money in buying mison for nature.  
Mrs. Touchy (petulantly)—That's just like you men! I bought it to help the heather—so there!—Judge.

## REVERSING THE ORDER.

Willie—Pa, you don't get chestnuts until after there's a frost, do you?  
Pa—Except in the case of a farce comedy, my son. Then the chestnuts come first, and the frost afterward.—Philadelphia Press.

## WHY THEY DIED.

"This paper says," remarked Mrs. Bifkins, "that every one of the old blue laws is a dead letter."  
"Of course they are," replied the only Bifkins. "That is a natural sequence of their being uncalled for."—Chicago Daily News.

## THE REAL HERO.

Woody Riter—I have called about the manuscript I left with you last week.

Editor—Oh, yes; you called your story a "Novel Without a Hero," I believe.

Woody Riter—Yes.  
Editor—Well, it has a hero now, and I'm the man. I actually read it through to the bitter end.—Philadelphia Press.

## DIDN'T PLAY FAIR.

Said an indignant mother to her young son: "Why did you strike little Elsie, you naughty boy?"  
Dick, indignant in his turn, exclaimed: "What did she want to cheat for, then?"  
"How did she cheat?" asked mamma, more mildly.  
"Why," exclaimed Dick, "we were playing at Adam and Eve, and she had the apple to tempt me with, and she never tempted me, but went and ate it up herself."—Tit-Bits.