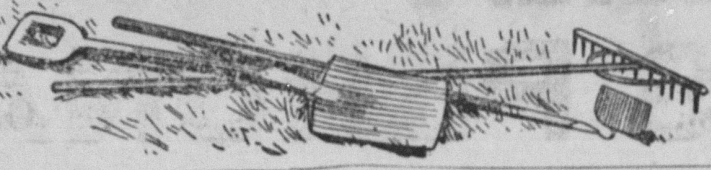


FARM AND GARDEN



WINTER DAIRYING.

Where the conditions are such that winter dairying can be successfully pursued, it can be made a profitable business. Prices for butter are usually better in winter than in summer, and there is more time to properly perform the work. But unless the conditions are favorable, it would be better to follow the older system of commencing dairy operations early in the spring.

For both purposes, good cows, those best adapted to the business, should be selected and kept, so no more need be said on this point.

The first thing to be considered in this business is the winter quarters. These should be made warm, light and comfortable. There should be room enough for the cows and to easily get around in caring for them. The floors should be constructed so to meet the requirements of the animals of all sizes, and with the addition of sufficient bedding tend to keep them clean and comfortable.

It should be remembered that the cows are to remain in these stables during the long winter, where they will require much care from the owner, hence the desirability of having everything made as convenient as circumstances will admit for the comfort of the animals and the saving of labor in caring for them.

After proper housing comes the question of feeding. If a satisfactory yield in milk is expected there must be feed to produce it, and it should be the most suitable for the purpose; for it will be quite different caring for cows giving milk and those that go dry at this season of the year.

It is possible with proper kinds and combinations of feed—both fodder and grain—to produce as good results from cows in winter as with the average of summer pasturages. At least this is the experience of the writer.

For best results, the ensilage should certainly form a prominent part in the daily rations of cows, and the farmer who calculates to follow winter dairying will consult his own interest in providing this kind of fodder in sufficient amount for his use.

I would also, if possible, have good clover hay, as these two kinds of fodder form the best combination for the purpose. The clover contains a large amount of protein, necessary to properly balance the carbohydrates in the corn silage. With plenty of clover hay there will not need to be so much grain feed containing protein, as bran, the gluten feeds, cotton-seed meal, etc.

With a sufficient amount of these feeds, fodder and grain, properly fed, there should be a good yield of milk rich in butter fat, provided the kind of cows for the purpose are kept.

If the farmer has no ensilage then he must make as good a ration for the purpose as he can for milk and butter—out of the fodders he has, feeding such kinds of grain as will best help to make a suitable ration. We do not feed at noon, not considering this best with two separate feedings morning and night.—American Cultivator.

IMPROVEMENT OF CORN.

Prof. L. H. Bailey in Country Life in America explains the wonderful manner in which corn is being improved. The particular materials that give the corn kernel most of its value are the oil, the protein and the starch. For the production of corn oil—for which the demand is large—a corn that has a high oil content is, of course, particularly valuable; while for the production of starch or for the feeding of bacon hogs, a relatively higher percentage of other materials is desirable. It is apparent, therefore, that races of corn should be bred for a particular content, depending on the disposition to be made of the grain. Equal economic results cannot be attained, however, in increasing the content of any of the three leading ingredients, since a pound of gluten is worth one cent, a pound of starch one and one-half cents, and a pound of oil five cents. The amounts of these ingredients in the corn kernel are amenable to increase or diminution by means of selection—by choosing for seed the kernels of ears that are rich or poor in one or the other of these materials. Fortunately, the oil and starch and protein of the corn kernel occupy rather distinct zones. Next, the outside hull is a jark and horny layer that is very rich in protein; in the center is the large germ, very rich in oil; between the two is a white layer of starch. It is found that the kernels on any ear are remarkably uniform in their content; the dissection of a few kernels, therefore, enables the breeder to determine the ears that are rich in any one of the substances. Experiment stations in the corn-growing states are already making great headway in this new breeding of corn, and one large concern in Illinois is taking it up as a commercial enterprise. All this recalls the remarkable breeding experiments of the Vilmorins in France, whereby the sugar-content of the beet was raised several points: It is impossible to over-estimate the value of any concerted corn-breeding work of

this general type. The grain alone of the corn crop is worth nearly one billion dollars annually. It is possible to increase this efficiency several percentages; the coming generation will see it accomplished.

POULTRY NOTES.

Every poultry keeper should bear well in mind that a fowl house should not be a "foul" house. The most stringent efforts should always be made to keep it clean. Fowls appreciate all that is done to keep them clean and comfortable.

When you clean out the fowl house do it thoroughly, for it is no use doing things by halves. Take out everything that is movable and give a thorough scrubbing.

Fowls are good at eating up all scraps from the house, nothing need be wasted. The pieces from the dinner plates are greatly relished by them, while they will readily devour all the vegetable parings if well boiled and mixed with meal.

A little salt added to the soft food is very beneficial. Salt is as necessary for the health of the fowls as it is for human beings.

A little epsom salts mixed in the soft food once a fortnight does wonders to keep both chickens and stock birds in health; only remember that a little is recommended—not a lot.

If the hens lay soft-shelled eggs give them a large heap of rubbish or earth to scratch over; soft shells indicate that hens are too fat. Exercise and occupation will soon put them right again.

It is a good plan when fowls are kept in small runs to place some straw or hay or even wood shavings in a heap and scatter some grain over it. The birds will soon be busy scratching the heap over the corn, and by thus working for their dinner they are getting exercise.

Grit is one of the most important items in the fowl's daily bill of fare. The birds need it—may, they must have it—as it helps digestion and consequently tends to good health and vigor.

The broods of young chicks should be closely scanned and all that are decidedly faulty should be put by themselves until big enough to kill. Both the good and the bad will thrive better if separated.

SUBDUING LICE.

Some years ago the writer was visiting a friend who was a breeder of high-class dogs and found him treating the animals for fleas. His method was to make a mild kerosene emulsion, using either soap or sweet cream with the water, and scrub the dogs. One could see the fleas struggle out the hair in their efforts to escape. While more trouble to apply, this same method will rid cats of fleas. This year the idea occurred to us to try the emulsion on the pigs which were afflicted with the large blue lice which make the life of the pig so miserable. We used a pint of kerosene to a cupful of soft soap in two gallons of water, and with a brush scrubbed the pigs thoroughly and the lice were subdued.

This plan is quite as effectual as the older one of mixing kerosene and lard and is not so disagreeable to apply. To make the job thorough, all of the bedding was taken from the pens and burned and the houses disinfected with carbolic acid. After a day or two kerosene was sprinkled over the floor and walls and new bedding put in place. These lice on swine must be fought or the animals will worry so that they will not take on weight.

GRUBS IN SHEEP.

An authority on sheep says that grubs in sheep are as natural as hair on the tail of a horse, and the best way to care for them is to let them alone. Sheep raisers whose animals have been troubled with grubs in the head will not agree with this method, perhaps, but there is no doubt but what there is too much unskilled treatment of sheep for this pest, and much of the treatment is cruel in the extreme. There is no doubt but what good care and proper food make the sheep strong enough to resist the attacks of grubs, and unless the case is very bad little attention should be paid to grubs.

There is no way of getting the pest out of the flock entirely. If one has a bad case in the flock and the animal is valuable it will pay to put it in the hands of a skilled veterinarian for treatment. Do not use the often advised method of running wires up the nostrils of the animals in a vain endeavor to pierce the grubs.—Indianapolis News.

A New Orleans shirtmaker's statement that he has discovered the long hunted yellow fever parasite is arousing some interest.

The farms of the United States cover 841,000,000 acres and employ nearly 10,500,000 people.

An Englishman has covered 427 miles in 21 hours and 16 minutes with his automobile.



FRANCE'S FIRST HUNTRESS.

The Czar's uncles, Vladimir and Alexis, cynically enough shoot partridges and rabbits with the President year after year; but when they follow the French stag over the same presidential grounds of Rambouillet, it is with the hounds of a great landowner and very rich lady, whose personal life is so surrounded by safeguards against the modern and the commonplace, that, except when she wishes it, she scarcely knows that the old regime is ended. This is "the first huntress of France," the dowager Duchesse d'Uzes, who in Christmas week of 1902 was at her eleventh-hundredth stag.

The duchess rents from the republic more than sixty thousand acres of this old Rambouillet forest, between President Loubet's favorite chateau and her own hunting chateau of Bonnelles. The President has the right to shoot the partridge and the rabbit on his land at Rambouillet; but should he wish to chase the deer, he, too, must be invited by the duchess. She does not invite the President often. In return the President forbids the military uniform to appear at the hall of the duchess—something all the more grievous to the great lady, in that the burden of it falls, not on her, but on the young officers of the neighboring garrison, forced thereby to the considerable expense of maintaining hunting costumes. The President—that is to say, the Minister of War—has even forbidden them to use their chargers at the hunts; but that is a difficulty more easily overcome, since the duchess can lend them horses.

Beginning in September of each year the Duchesse d'Uzes installs herself in her favorite residence of Bonnelles, a modern chateau of vast proportions, lying in a park of one hundred and eighty acres, about ten miles from Rambouillet. Her two daughters, the Duchesses de Luynes and de Brissac, aid her and her daughter-in-law, the young Duchesse d'Uzes, to do the honors of the country house. When the hunting season opens, first old friends and "serious" hunters are invited; then come the royal visits and the Parisian series. The clariion is heard in the depth of the woods; and the equipment, in its colors of red and blue, with gold and silver lace, holds its assizes at an old stone cross in a circular opening in the forest, two or three miles from the chateau.—The Century.

WHY THE SCARCITY OF FEMININE COMPOSERS?

There are carping critics—masculine, of course—who point to the failure of women in certain fields of art as evidence that they do not constitute, as Mrs. Grand and others would have us believe, the superior sex. Men may be ethically and morally debased, but in poetry, music, painting, sculpture, they have manifested a supreme genius which the other sex does not possess, opines the Providence Journal.

Of course, there are various explanations of a fact which can hardly be disputed. One is that women have not had the chance that men have had, and that in the coming centuries they will outdo all that men have done in the past. But this argument involves a pure assumption. Besides, it remains to be demonstrated that genius develops in exact ratio with opportunity.

Men with few advantages have risen to the heights of achievement, and in the arts, especially, competition is free. The women who have become great artists have not usually been conscious of the limitations of sex. There are women painters whose place is not so very far below the highest, though their number is scanty, and in poetry, too, they have accomplished at least something, even if no woman poet can be ranked with Shakespeare or Goethe or Dante.

It seems to be in music chiefly that they are dumb. The list of a thousand women composers which an industrious German has compiled is not convincing. One could easily make up a list of a thousand men composers of whom only a few had heard. The point is that of these women not more than a dozen can fairly be called eminent and of the dozen none has the genius of Wagner, Bach, Beethoven, Gounod, Schubert or Verdi.

A WOMAN NEVER TOO OLD.

Don't think that a life of ease and luxury is essential to preserving youthful, delicate looks. A certain amount of work and exercise is necessary to keep the muscles firm and elastic and the flesh hard.

Don't let go of love or love of romance. They are amulets against wrinkles. Not all the world's homage is poured at the feet of girlhood.

Don't fancy that the dew of youth, with its complexion of roses, is alone able to inspire passion. A woman's best and richest years are from 36 to 40. The old saw about "sweet sixteen" is exploded.

Don't be glum if you want to be young. Dance and sing and, above all, laugh. Ride, drive, row, swim, and walk a mile—or make it three—

daily. Keep your heart young, and thus defy Father Time.

Don't belong to the "old folks" and nod through the evening hours because your boy is at college.

Don't be afraid that some one will say: "Why, she goes about like a young girl!" If you feel light and easy in motion, why be staid, moping, artificial because you are supposed to be so, being no longer young?

Don't be envious or disheartened or impatient. Those evil habits make ugly lines in the face. Do gentle, kind, generous things without thought of return.

Don't think there is intense respectability in being rather ugly because you are old. No old person has a right to be ugly. She has had all her life in which to grow beautiful!

MERCERIZED MATERIALS.

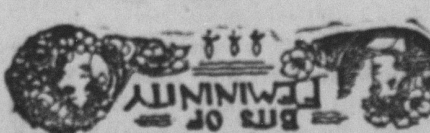
In view of the extensive popularity of mercerized goods a word of explanation in regard to their manufacture will be interesting. The term "mercerized" is derived from the name of Mercer, a dealer in small wares, who fifty years ago discovered a chemical process by which he could make cotton yarn silken in effect. Ten years after, another man, presumably in his employ, perfected the method which has become one of the greatest improvements and successes throughout the cotton world, in consequence of linen being so high priced and cotton, up to the present perfection, having been so crude. There are several secret processes—cheap or more expensive—for getting the effects seen in mercerized materials. In the stripe effects the mercerized yarn is woven in one stripe and the plain yarn used for another; again the whole fabric is mercerized, giving the silken effect all over. In some cases a burning test is necessary to determine whether the material is silk or cotton; cotton and silk smoulder, and mercerized yarn, probably on account of the chemicals used, flames. The textures are now so beautiful that to the average person it is impossible to tell at a slight distance whether the material is a silk mate lase or a mercerized cotton.—From Materials and Trimmings for Autumn in The Delineator.

BUTTONS.

The autumn girl satisfactorily answers the old question, "Who's got the button?" She has, and plenty of them. Collecting them is a fad with the girl of today, and it's a useful fad, too. Instead of being kept on a string, after the old time school girl way, or arranged in cabinets, like coins and medals, they are now used to decorate her latest sweater. Surely here is novelty for you, for the sweater heretofore has been conspicuous for its lack of buttons rather than for its many buttons. She doesn't wear her heart on her sleeve, this girl of today, but that's where she does put her buttons. She buttons her sleeve straight up from the wrist to the shoulder, and the buttons go further, reaching over the shoulder and up to the top of the collar.—Woman's Home Companion.

MOSLEM WOMEN'S FREEDOM.

There has been a vast amount of pity wasted upon the Moslem women it may surprise even the woman suffragist to learn that the laws of Mohammed confer upon women a great degree of legal protection than any code of laws since the middle Roman law. Only the more recent liberties and protection granted to married women by the laws of divorce and the exclusive property rights now in force in the United States can be properly compared to those in force in Turkey. Under the Moslem law the provision for securing to the wife the free and uncontrolled possession of her property is minutely stipulated in the marriage contract. A suitable sum is also arranged for her maintenance in accordance with her husband's rank.—Century.



Heavy taffeta will be made into handsome shirtwaist suits. Crepe de chine and kindred soft stuffs are ideal for house and evening wear.

Ombre effects in velveteen are beautiful for waists and costumes.

Tweeds and kindred stuffs are first choice for serviceable suits.

Aluminum is a pastel shade of gray. Brass is by no means despised.

Gold is a winner in anything from buttons to velvet.

Steel color (there's a superb blue cast to it) is a favorite.

Rose gold is as beautiful in ombre velvet as it is in splendid jewelry.

For country wear the open-necked sailor blouse is charming.

Flat stoles of any material from tulle to fur are here.

There's no getting away from the becoming tulle choux.

Military touches distinguish new stocks.

HOUSEHOLD.

HOW TO STAND THE SQUEAK.
A creaking door hinge may be silenced by applying to it a tiny bit of soap and rubbing it on with the point of a lead pencil.

TO CLEAN COPPER.

Copper kettles, etc., may be successfully cleaned with a cut lemon dipped in salt. Afterward rinse thoroughly in clean water and polish with a soft cloth.

REMOVING ONION ODOR.

To sweeten jars and bottles which retain an odor of onions, fill them with garden mold and leave them out of doors for two or three days. When well washed they will be fit for filling with jam or for any other use.

HOW TO WASH VELVETEEN.

Wash velveteen by shaking it about in warm soapsuds, rinse it thoroughly and allow to drip dry. On no account squeeze or wring it. Take care to hang it straight on the line, for otherwise it will be crooked when dry.

TO STOP BLOOD FLOWING.

To stop blood flowing from a cut on the hands, first burn a newspaper, then apply the black dust to the wound, when the skin will heal up instantly.

TO KEEK PIES FROM SOAKING.

To prevent the juice running out of a fruit pie, make a roll of tube of clean white paper, and stand it up right through the crust. This will let the steam escape and prevent the juice from boiling over.

TO IMPROVE CANESEATED CHAIRS.

Caneseated chairs can be furnished up by washing the cane with warm water on both sides, and then putting them out in the air on a sunny day to dry. This treatment not only adds to the cleanliness of the cane but it causes it to shrink, which improves its appearance and makes it more wear resisting.

TO REMOVE MACHINE OIL FROM MATERIAL.

Should a drop from the machine fall on the material, immediately tack a piece of cotton wool on the soiled part. Leave it for a time, and the oil will be absorbed by the cotton.

THE ART OF BEDMAKING.

The art of bedmaking is not any too well understood. In the morning each blanket and sheet should be hung separately from the bed and taken over a chair to air for an hour or so. The mattresses should be turned before the bed is made. Put on the undersheet, tucking it in well at the head; pass the hands over it carefully to take out every wrinkle, and then tuck it in at the sides and foot.

Next place the bolster in position. Put on the upper sheet, tucking it well under the mattress at the foot. Next put on the blankets, tucking them in at the foot and sides.

Now turn the sheet back on the blankets, and then turn blankets and sheets both down to an smooth fold. Next put on the spread, letting it come over the bolster, then over the bolster place the pillows that are used during the day.

All through the work bear in mind that it is important to have the mattress level, and to put on the sheets, blankets, and spread without a wrinkle.

RECIPES

Dumplings for Cricasse or Stew.
Mix together one cupful of flour, one teaspoonful of baking powder, one egg well beaten, one tablespoonful of milk or water and a pinch of salt; if for plain dumplings drop them into boiling water; if to serve with fricasse or stew, drop from the spoon or the meat or bones in the pan; cover the pan and boil eight minutes.

Cabbage Dressing.—Heat half cupful of cream, beat yolks of two eggs moisten one teaspoonful of corn starch, add it to the scalding cream then add two beaten eggs yolks; stir until thickened; remove, add gradually two tablespoonfuls of vinegar and a few drops of onion juice.

Turkey Soup.—Boil half a cup of well washed rice in one quart of stock until the rice is tender, rub all through the strainer and return it to the fire; beat the yolks of two eggs add half a cup of cream to them, add this to the stock and rice, stir until soup is scalding hot.

Peach Pudding.—Cut slices of stale sponge cake, pour over them a little sherry after they have been put in a baking dish, or dip each piece in orange juice, fill the dish with sliced peaches and thickly sprinkle with granulated sugar, when the fruit is heated through in the oven cover the top with meringue made with white of eggs and powered sugar; brown slightly in the oven; put on ice or in a cool place.

Orange Plombiere.—Strain the juice of six oranges and rub the skin in one cup of cold water, add one and one-half cupfuls of granulated sugar, turn into a freezer and freeze to a mush; add one pint of cream, mixing it well; freeze again till stiff; remove the dasher, pack and let stand one hour.

The fellow who writes verses usually meets with reverses.

THE KEYSTONE STATE

Latest News of Pennsylvania Told in Short Order.

Patents granted.—George W. Blake, Natoga, filling machine; Addison Bowen, Pittsburg, dirt guard for axle boxes; Frank S. Brockert, Pittsburg, machine for surfacing plates or sheets; Thomas F. Burke, New Castle, steel car construction; John H. Dixon, Pittsburg, fire signal; Vincent Flannigan and J. R. Partridge, Houtsdale, rail joint; Alexander Gartshore and W. Maxwell, Pittsburg, spike puller; Edwin M. Herr, Pittsburg, draw gear and puffing apparatus; Victor Hildebrand, Conemaugh, window shade and curtain pole bracket; Daniel C. Jenkins, Allegheny, device for locking elevators; Howard M. Jenkins, Allegheny, device for opening or closing elevator doors; also device for locking elevators; William R. Jenkins, Bellefonte, clevis; John H. King and E. M. Wolfe, Beaver Falls, apparatus for manufacturing seamless tubing; Charles M. Lamb, Moosengen, eye-forming machine; William H. Logan, Carnegie, rail joint fastener; Peter J. Shrum, Pittsburg, metallic mat; Frederick C. Smalstig, Allegheny, cigar bunching machine; Hunter B. Souders, C. C. Cotter and C. S. Wilson, McKees Rocks, gauge cock; Edward W. Summers, Pittsburg, car truck; John W. Taylor, Reedsville, and W. Hunter, Huntingdon, harvesting machine; Samuel Tobin, Emmet, car coupling; Edward Walker, Warren, ice cream storage tank.

Colonel Henry J. Newman, formerly of Chester, committed suicide at the Wernersville Sanatorium by drinking acid. After writing letters to his wife who is in Salt Lake City, and to his brother, he signed a check for \$500 for the payment of his funeral expenses. Colonel Henry J. Newman graduated from the Pennsylvania Military College in the Class of 1899, and in 1897 married Miss Charlotte B. Larkin, daughter of Nathan Larkin, and niece of former Mayor John Larkin, Jr., of Chester. He afterwards went to Denver, Col., and later to Salt Lake City. He was the son of John P. Newman, a bishop of the Methodist Episcopal Church.

District President Patrick Gilday, of Bituminous District No. 2, United Mine Workers of America, returned to Altoona from Indianapolis, where he presented the case of the workmen of the Pennsylvania Coal and Coke Company to the National Executive Board. He was advised by National President John Mitchell and the members of the Executive Board to serve a formal notice on General Superintendent El Connor, of the company, at Cresson that unless the Altoona scale, which calls for pay for yardage, was complied with in a reasonable time after the notice all the 10,000 workmen of the big coal company would be ordered out on a strike.

Private John Dowd, of the United States sentry who shot and killed William Crowley, near the United States Arsenal, Pittsburg, a few weeks ago, was released from confinement, the verdict of the court-martial being "no guilty." The finding of the court was fully upheld by Major General Adm R. Chaffee.

At a meeting held in the Hotel Gettysburg, at Gettysburg, the rural mail carriers of Adams county reorganized under the name of "The Adams County Rural Letter Carriers' Association." The following officers were elected: President, H. L. Harbaugh, of Fairfield, vice-president, Charles H. Pfeiffer, of Gettysburg; secretary, J. A. Bish, of Littlestown, and treasurer, Elmer I. Hutchinson, of Gettysburg.

Two boys, Michael Lutzak and Andrew Bore, each 15 years old, were committed to jail accused of robbing St. Mary's Roman Catholic Church, Hazleton. The tabernacle in the church was broken open and the gold chalice was stolen. Other gold fixtures were also taken. A Rockmaker, a jeweler, is held in \$2000 bail, charged with receiving the stolen goods.

A commission was issued at the Executive Department, Harrisburg, to Justice J. T. Mitchell of Philadelphia to be Chief Justice of the Supreme Court to take the place of J. Brewster McCollum, deceased. Justices Mitchell and McCollum were elected at the same time and in casting lots for seniority, Justice McCollum won.

A silver of steel broken from a punching machine at the Lorain Steel Works, Johnstown, penetrated the heart of Joseph Haughton and death resulted in a few minutes.

Mayor Cummings, of Lancaster, has signed the anti-spitting ordinance passed by City Councils. Persons violating the measure are subject to a penalty of \$1.

Daily Dempsey was to wed Edward V. Annie, at Pottsville. Daily did not appear for the ceremony. After an awkward wait the wedding was declared off and the guests dispersed.

L. T. Cosgrove, tax collector of the Fourth Ward, Williamsport, was arrested on a charge of embezzlement preferred by the Fidelity Bonding Company, of Baltimore, surety on Cosgrove's bond. It is alleged that Cosgrove embezzled \$1000 of county tax funds.

Chief of Police Hugh Kelley, of South Bethlehem, is following in the footsteps of Burgess Pennypacker, of West Chester, in an effort to check drunkenness in the town; but he will not be content merely to send a list of drunkards to the hotel and saloon keepers, as Burgess Pennypacker did. Chief Kelley is collecting the names of all the habitual drunkards in the town and will report them to court for action under the law passed by the last Legislature which provides that drunkards can be placed in confinement in the insane asylums.

While trying to save a girl from an assault by foreigners under the Lincoln Avenue bridge, in the East End, Pittsburg, Andrew J. Kelley, a special policeman in citizen's clothes, was shot and killed. He came upon two men who had accosted a girl and during the fight that followed he began to use his revolver. The foreigners opened a fusillade and Kelley was fatally wounded. Three boarding houses filled with foreigners were raided and fifty inmates are under arrest. One of the men arrested admits having fired upon the officer.