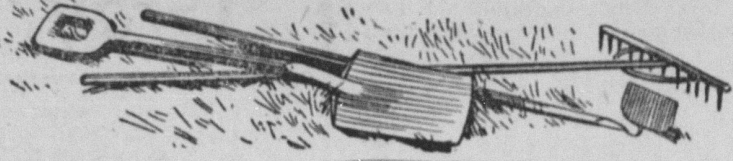


# FARM AND GARDEN



## THE FARMYARD IN SPRING.

How it usually looks after the long winter of the north country! Bits of board, scraps of bone, perhaps brought there by the dog, or what is worse, thrown out there after dinner; wisps of straw, scraps of paper and all manner of debris scattered there during the cold days of winter, come to light, now that the snow has vanished.

What about it? It ought to be cleared up. You know it. Then why not do it? We live in this world but once. Life is precious to most of us. Pity the man of whom this is not true. More than we know or realize our health and length of life depend upon our farm surroundings. The air we breathe, the water we drink, the light which comes in through our windows, all have much to do with the length of our days and the joy of living. All the waste material left by the winter days will surely decay if left where it is, and decay means malaria, which is simply the latter day bit word for bad air. The washing from this decaying matter floats along the surface of the ground until it finds its way into the well, bringing back to us impurities which pass into the food we eat and the water we drink. The house drains get stopped and need opening.

But, putting aside all considerations of health, look at the matter from an aesthetic standpoint. How much better it looks to pass a farmhouse the grounds of which are well kept! You have noticed this. You cannot help it. About houses owned by those who "have no time for such things" you have seen indisputable proofs of the fact that the man who lives there thinks that all there is of farming is the money he can get out of the place. Nine times out of ten, if you really knew the family sheltered by that house, you would find them ill natured, hard worked and generally unhappy. Life has little meaning to its members. Every thing about the farm corresponds to the appearance of the grounds around the house. No doubt the boys and girls are just itching to get away from the home to the city. The rundown and slipshod way of keeping the house yard may be taken as a sure index of all the other methods of the farmer.

The trim and neat farm yard betokens a thrifty and happy farmer and contented children. Home is not simply a place to live in overnight. It is home in the fullest sense of the word. Around it centres all that makes life worth living. The children may go away, but their hearts will ever turn back to the old place. It pays from more than one standpoint to make the farmhouse as nice as possible. The expense is not great and the return beyond estimate. Then, take time to clean up.—E. L. Vincent, in New York Tribune Farmer.

## MUTTON SHEEP.

We are yet behind our English competitors in the raising and fattening of mutton sheep. Any one who has ever eaten a genuine Southdown mutton chop has little need to be told of its superiority; indeed there is no comparison. There is none of the rank, woolly taste so often noticed in our American mutton. Prime mutton is one of the most wholesome of meats, but on account of its price and scarcity very little enters into the diet of the working classes, to whom it would be of great benefit. In the West, where both the climate and natural grasses combine to render it one of the best sheep-growing sections of the world, the raising of good mutton sheep may be attended with profit. In fact, all who have tried it have met with success. One of the best breeds of sheep for mutton and wool is the Southdown. This is the favorite English mutton breed, and is probably one of the oldest breeds, being well known at the time William the Conqueror entered England. From them the Oxford downs have sprung. The size is medium, though the body is much larger than it appears, from the fact that they are very short-legged. A thoroughbred Southdown should have a dark brown face and black legs. The wool is about four inches long, thick and close; the fleeces average from eight to twelve pounds per head. They are docile and become very tractable with kind management. They will not bear herding in as large herds as the merinos, but are more easily herded. They are excellent mothers, taking the best care of their young, and very prolific. They will attain a weight, at two years old, of from one hundred and seventy-five to two hundred pounds, or more, and may readily be fattened at any age, for which reason they are particularly valuable for market purposes, as the lambs mature early.—Philadelphia Record.

## POULTRY FOR WINTER.

Those who raise poultry for eggs have probably selected the young cock for winter laying, and they should be located where they are getting all the green food they need, yet not running over too much area. After spending all of the summer on a range of considerable size, it is a

er the house and give them a smaller range; room enough to get plenty of exercise, but not enough so they will run off the muscle and weight gained during the summer. They must not go into winter quarters fat, but they should be plump and with enough vitality to stand the confinement.

If any are ailing separate from the rest of the flock, and if they are not readily cured by simple remedies, kill them and burn the carcasses, bearing in mind that one can not afford to take an ailing bird into winter quarters. Provide a place for the surplus cockerels, so that they will not trouble the pullets or hens, and as soon as they can be put in proper shape sell them for what they will bring. Be certain, however, the best specimens have been selected for keeping up the strain. Use these selected cockerels for mating with the older hens at breeding season, and the pullets of the past spring mate to a two-year old cock.—Indianapolis News.

## TOO MUCH LIME USED.

That many soils are benefited by lime there is no doubt, but it should be used with discretion, remembering that it is simply a sweetener of the soil and an agent in bringing into use the other chemicals in the soil. Its fertilizing value is so small that it may be properly said not to be a fertilizer. In many localities lime is used yearly in quantities ranging from fifty to one hundred bushels an acre. This is too much, and while it may do no special harm it does no good, hence is a waste.

A light application, twenty to thirty bushels an acre, is sufficient, and should not be applied more frequently than every three or four years, unless the soil is decidedly sour, which may be determined by the litmus paper test, when the applications may be more frequent. If this test shows a decidedly sour soil the applications should be at the rate of twenty-five bushels an acre for two years in succession, then skip two years, then apply for one year twenty-five bushels an acre. This will be sufficient for three years, and the crops will be all that the applications of lime can make them. If proper fertilization of the soil is done there ought to be no further trouble with sour soil.—Indianapolis News.

## CORN AND COW-PEAS.

I planted the corn in alternate spaces of four or five feet, so that I could get double drill in the five-foot space. After the corn was up, I ran the drill through the five-foot space and put the cow-peas in six feet from the corn row. The pea took to the corn better than I expected.

It was cut by hand with a hook cutter. In this way the stock was cut and it was easily handled. Twenty to twenty-five per cent. more labor was required to handle it in this way than to handle the corn alone. The object in planting was to get a stock of corn and a stock of peas eight inches apart. I do not imagine there would have been any perceptible difference in the amount of corn raised if I had not put in the cow-peas. The entire yield was 160 tons. We fed it all winter, and the cows like it very much; equally as well as the corn silage. They commenced on it about the first of last month. They ran out until the weather got cold. Since being brought in they are doing well, either from being warmly housed or from the feed.—H. M. Palmer, in The Cultivator.

## PRACTICAL POULTRY POINTS.

Introduce new blood among the poultry. Give the fowls special care during the moulting season. Oil meal will assist and hasten the moulting process. Do not expect to get good, pure-bred poultry for six cents per pound. Keep the henhouse clean and sweet. Hens should have food and drink at regular intervals. Treat your fowls gently and they will be tame and look to you for kind ness. Save all the droppings for future use. Give your fowls plenty of room; save crowding. Keep the roosts saturated with kerosene. Keep the henhouse free from lice and the hens also. Feed salt very sparingly; large amounts often prove fatal to them. Save your second crop clover; cut it up and feed it with a mixture of bran. Do not forget a supply of fresh water; an egg is nine-tenths water.

## VALUE OF BUTTERMILK.

Buttermilk is a valuable food for both man and beast. It is that portion of the milk or cream left after the fat has been removed. It contains nitrogen, potash, phosphoric acid, soda, and a certain proportion of milk sugar. A ton of buttermilk possesses a manurial value of two dollars. It is a more valuable food than many suppose.

The cocoon of the silkworm has leaves near thirty feet long.



## THE CARE OF THE HAIR.

The combing of the hair must be done with a large comb with widely separated teeth, and not with a fine comb. Always use a shell comb, and beware of bone and celluloid combs, which burn and cut the hair.

In the morning and at night, after being combed, the hair must be brushed with a rather hard brush, the bristles of which can penetrate the hair without bending. Abstain from using metal brushes, as they irritate the scalp and tear the hair.

Brush the hair always each lock separately, but from top to bottom, and make the brushing last until it becomes brilliant.

To sleep, divide your hair into small plaits, and braid, and let it hang down your back.

Never be in a hurry when dressing your hair, and never pull or tug at it. Avoid a too uniform style of hair-dress, too strained and too tight, which prevents the air from penetrating to the scalp, as this often provokes falling out of the hair.

Avoid heavy head-dresses, the making up of which necessitates a great quantity of hair-pins and combs, as well as those coiffures which imprison the hair by tightening it.—Woman's Home Companion.

## SCHOOL LUNCHEONS.

In some large private schools hot soup, cocoa, milk, and other things may be purchased—a most excellent arrangement, since a cold luncheon is decidedly conducive to dyspepsia—but since this is not to be found in every school, as soon as the child is old enough to be trusted she should be provided with an alcohol-lamp with a tin cup into which the lamp will fit and a small flask of alcohol; these may be kept in the desk, and the small bottle such as cream comes in, with the wired top, may be brought from home every morning with bouillon or beef tea or anything which is nourishing; many a delicate child will rapidly gain strength simply from this addition to her luncheon.

Fruit must also be considered a necessity of the wholesome lunch, and even at the time when it is most expensive. However, it need not always be fresh, for a little jar of nice apple sauce, stewed figs or dates, or a peeled and baked apple will by no means be despised.

The last essential to the perfect luncheon is the surprise. Any one who, as a child, took her luncheon to school, will remember the delight with which she unearthed from the very bottom the bit of candy, the handful of nuts, the pieces of preserved ginger.—Harper's Bazar.

## DAINTY HOUSE GOWNS.

House gowns are a whole chapter in themselves. This does not mean tea-gowns, be it understood, but gowns to wear in the house for afternoon or evening, or at the theatre. Such gowns are very necessary in these days when separate waists are not so fashionable as they were, and when it is the fashion to wear skirts and waists of one material. Nun's-veiling is about the cheapest and best material when economy has to be considered, and the light shades are extremely good. The trimming can be of lace, or of silk, or of a band of silk embroidered with French knots, and then a chiffon yoke, and undersleeves. Accordian-pleated gowns are not out of fashion, and nun's-veiling accordian-pleated makes a charmingly dainty frock for house wear, no matter what the color, provided it be light. White is always fashionable, and never more so than now. If all white is not becoming, narrow black velvet ribbons and rosettes with steel and rhinestone buckles make the gown exceedingly smart and very novel in effect. Trimming with bands of velvet ribbon exactly the same shade as the veiling is another dainty and effective fashion.—Harper's Bazar.

## VELVET APRILQUES ON FUR.

The gray squirrel retains its hold in our affections, though not first place. A deep pelerine of this fur with an ermine centre, and long heavy shenille fringe at the ends, gray to match is a novelty. Many of the squirrel skins are made up into pelerines with the white portion used on the gray for trimming, the two mingling admirably together. Squirrel is being made up into auto coats, with black skunk collars. A pony sacque possibly is better able to withstand the dust and damp, for in the most pelting rain you cannot hold up umbrellas while going through the air at twenty miles an hour.

Beautiful and varied kinds of embroidery are being introduced on this year's new coats. Appliques of conventional flowers in velvet of the same shade as the musquash moleskin is often carried down the front of the loose sacques, the velvet outlined with a fine upstanding cord. This shows up well on the large turn-down collars and sleeves.—New York Commercial Advertiser.

## A PRETTY GIRLDE.

A smart-looking dress accessory consists of a very wide bluish-pink girde made of stitched satin bands.

Sewed to the girde in front is a deep buckle of cardboard or aluminum covered with pompadour ribbon in fawn color scattered with little pink rosebuds and green leaves. When this girde is worn, the waist is finished with a stock of stitched satin bands like the girde, only narrower and caught in front with a tiny pompadour-silk-covered buckle. Bands of the stitched satin held with a buckle can also be used as a sleeve-trimming. They may form the cuff of the sleeve or be used to hold the fullness in place just below the elbow. The buckle sets are also stylish in black moire silk thickly sprinkled with French knots in some pretty and bright color.—Grace Margaret Gould in the Woman's Home Companion.

## KITCHEN'S UNDUE PROMINENCE.

The French, the best cooks in the world, perform their entire task within the area that is often given in this country, in a house of moderate size, to the china closet alone, for the American, following his English ancestor, has fallen into the habit of giving an undue amount of importance to the kitchen or service portion of the house. This tendency reacts upon itself, and it may be that the exaggerated importance given to the servant problem in this country is less unavoidable than the ordinary housewife supposes. If she could but once be brought to consider restricting the area now given to the kitchen and the closets connected with it, it might not be found that the ordinary routine of household life would move along more easily and with less friction.—F. Chouteau Brown, in Good Housekeeping.

## A FASHION FAD.

Though bangles are the fashion again, it is only the unusual bangle which the smart girl looks upon with favor. The latest bangle novelty is as surprising that it is worth hearing about. It is a narrow gold band decorated with the one thing in all the world you wouldn't think it would be—a most unpleasantly natural-looking little mouse. It is a gun-metal mouse, and it has a long gray tail, and little pearls for eyes. And girls are actually wearing this mouse bangle. Another fashionable and new bangle is a flat gold band representing in shape a leather belt which appears to be fastened with a gun-metal buckle. The bow-knot bangle is also pretty and new. It, too, is made of gold, and the gold bow is studded with turquoises.—Grace Margaret Gould in the Woman's Home Companion.

## RELIGIOUS INSTRUCTION WITH HIGHER EDUCATION.

An effort is being made at Cambridge, England, to add to the higher education of women systematic religious instruction. English people have noted with something like alarm the freethinking tendencies displayed by the higher educated woman after leaving Girton and Newnham. It is quite possible that it was with a view to counteract this effect of university training upon the English girl graduate that a short vacation term for Biblical study was held at Cambridge last summer. Lecturers who were specialists in their subjects were engaged, apart from the consideration of their personal religious position, and several well-known men delivered courses.

## FRINGE THE FASHION.

Though fringe can date its popularity back some thousands of years, yet it is nevertheless one of the most fashionable trimmings to-day. Perhaps the modern smart girl has inherited her fondness for fringe. Whether she has or whether she hasn't, she always appears glad to welcome it back into fashionable favor after it has been out of date for a time.

This autumn fringes of all sorts are the vogue—fine silk fringe, coarse cord fringe, jet fringe and cloth fringe. Fringe is used to give the touch that tells to the smart girl's ribbons neckties, as well as to her best cloth street-gown.—Woman's Home Companion.



Voile will not be confined to house wear.

Creme de chine is ideal for indoor dresses.

Whole dresses are in some instances but a series of puffs.

Shirred shoulders, in many cases, continue down the sleeves.

Little platings are used in very many ways.

Heavy lace will be almost as popular as during the summer.

Buttons are among the exceedingly smart trimmings.

Cord effects are noticed on both dresses and hats.

Rich, silky, fibre braid trims many hats, matching that on the dress.

It is absurd for the woman who from choice or necessity moves energetically to choose a princess dress.

# HOUSEHOLD.

**A GOOD NOURISHING DRINK.**  
Put into a pan four ounces of oat meal, six ounces of sugar and a lemon cut into slices; mix together with a little warm water, then add one gallon of boiling water, stir thoroughly and drink when quite cold.

## SILK COVERED CLOTHES HANGERS.

Here is something quite new and also acceptable as presents, especially to men. The wooden or metal hanger has the disadvantage of rubbing against and wearing out the lining of coats and waists. This new idea consists in winding the wood with strips of soft silk or satin, or with ribbon in such a way to cover the entire surface without adding to its size. If this material be beyond your means linen, holland or saten can be substituted with perfectly satisfactory results. A monogram can be embroidered by way of embellishment.

Many dress hangers are now made of aluminum and are very convenient to carry and handle. Others are of nickel, neither of which metals corrodes or injures the linings of the garments.—Grace Jones, in American Queen.

## PREVENTS COLORS FROM RUNNING.

A tablespoonful of black pepper, an old laundress says, stirred into the first suds in which cottons are washed, will prevent colors from running. A handful of salt in a pailful of water makes a solution which fixes colors, but which is not sure to save from fading. Many persons use salt in preference to sugar of lead, the old standby, for such delicate tints as pinks, blues and lavenders. Five cents worth of sugar of lead crystals, dissolved in a pailful of water, makes a solution which will establish the tone. The fabric should remain in the salt or sugar of lead bath a half hour or so before going to the suds. These baths will not prevent a garment from fading if it is hung in the sun to dry. Delicate colors, in fact any colors at all, are safe if dried in the house. Alum water is a sure fixative, but it "sets" grime as well as hue.

## CUSHIONS FOR THE FLOOR.

Large floor cushions are as convenient as they are ornamental. Their manufacture and arrangement admit of much variety of taste, and they are not difficult to evolve out of homely materials. Even common sack and the ever present excelsior can be pressed into service. For fall days the warm suns and cool airs of September, that invite one out of doors and then surprise one with the dampness of the ground and the coldness of the veranda steps, there is no comfort like the thick, firmly made floor cushion for a country house. The usual size is 27 by 36 inches. They may be simply stuffed, tufted or untufted, or even fitted with springs.

For the first named sort cut two pieces of stout, unbleached sheeting the desired size, and set in a piece four inches wide for sides, just as a mattress is made. Put in the filling, hair, cotton, excelsior, sawdust, or even shredded corn husks, using an upholsterer's needle and cord. Then comes the outside cover, which may, of course, be of anything desired—crotone, velour, Bagdad squares, which come for the purpose, flexible matting carpet, bright cloths or flannels.

## RECIPES.

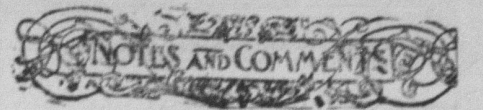
**Rice Waffles.**—To one cupful of cold boiled rice add one cupful of flour; beat one egg; add to it half a cupful of milk; pour this over the rice and flour and beat well; add one level teaspoonful of butter (melted), one level teaspoonful of baking powder and half a teaspoonful of salt; beat well and bake in a well greased waffle iron; sour milk may be used in place of sweet milk; in that case omit the baking powder and use one level teaspoonful of baking soda.

**Orange Puffs.**—Put one cupful of water in a saucepan with two round ring teaspoonfuls of butter; when melted stir in quickly one cupful of flour and cook to a thick smooth paste; take from the fire, and when slightly cooled stir in the yolks of four eggs, the grated rind of one orange, two tablespoonfuls of orange juice and the whites of the eggs beaten stiff, fill well greased custard cups two-thirds full and bake in moderately quick oven half an hour, serve with liquid sauce.

**Squash Biscuit.**—Boil summer squash until tender; drain very thoroughly and press through a strainer; add to it two eggs, well beaten, one fourth cup of sugar and four table spoonfuls of milk; flavor with lemon rind or vanilla; line a pie dish with a good plain paste; pour in the custard and bake thirty minutes.

**Tomato Pickles.**—One peck of green tomatoes sliced, six large onions sliced; mix these and sprinkle with one cupful of salt and pour over water to cover, let them stand over night; in the morning drain thoroughly; put four quarts of vinegar, two pounds of brown sugar, half a pound of white mustard seed, two tablespoonfuls of allspice, the same of cinnamon, cloves, ginger and ground mustard over the fire, add the tomatoes and boil until tender; fill jars and seal.

Scotland not only leads in pure-bred cattle, but by daily quotations on the London market leads on prime beef.



A London paper gives away the secret that Irishwomen's native shawls are wholly made in Scotland.

There is a preacher in Emporia, Kan., who is probably listening sharply for a call now. He asked the woman in his congregation on a recent Sunday to "please remove what they called their hats."

The New York Tribune speaks of Henry Irving as "this great actor, standing at the head of his profession and without a peer in any language or any land."

A story comes from the Philippines to the effect that the American troops attempted to make breastworks of sugar bales one rainy day, whereupon the sugar dissolved and ran out of the bales and stuck to the brave defenders. This proves that noble as the example of Andrew Jackson at New Orleans may have been, it does not do to imitate him without the suitable properties at hand.

Attention is editorially directed in the Western Electrician to the fact that in Indiana the telegraph companies admit, in making a plea for reduced taxation, that the multiplication of the telephone has materially depreciated the value of their plant and equipment. On the other hand telephone property is constantly enhancing in value.

Grover Cleveland boldly defies those critics who "jeer and deride" him for "spending so much time fishing." He declares: "I go fishing because I like it, and I hope that I will continue to go fishing until as near the end of the chapter as possible." Spoken like a true American citizen and a true disciple of Izaak Walton! The right to go a-fishing when he can and to fish as long as he likes is pretty nearly as unalienable as any of those enumerated in the great Declaration.

It is mentioned by a Western news paper, as an actual occurrence, according to the Electrical World, that a farmer's wife in the locality, wishing to visit a neighbor, pulled the baby's crib up in front of the telephone, opened the receiver and requested Central in case the baby be gan to cry, to call her up on the neighbor's phone. The fact that in the West almost every house of any pretension, and every corner grocery store and candy shop, has its telephone, lends plausibility to the tale.

Cheap labor in Italy at the quarries near Carrara and cheap freights have revolutionized the important craft in tombstones which formerly employed many thousands of marble cutters in England and Ireland. Marble used to be imported from Italy in the rough and plenty of stonecutters were employed to chisel tombstones for England. Formerly the gray, green, and black marbles of Ireland were worked up by Irish carvers, but now the Italian product can be imported so cheaply in a finished state that the workmen have turned to other trades. The Trades Council of Dublin complains that Italian marble work is sold to patriotic Irishmen as Irish manufacture. Monumental work in the British islands has greatly declined under this severe competition.

What the Springfield Republican calls "an excellent suggestion," is made by one of the old boys of 1851 that the America's cup should now be retired from competition and put in the national museum at Washington, "along with the sword of Washington and the medals of Grant and the Declaration and the flags captured in the war of 1812." The proponent thinks that if any deed of trust stands in the way, an act of Congress might be produced to retire the cup, and so leave the newer generation free to establish a new contest, if desired. As it really does seem that the superiority of the American racing machine is now demonstrated, why is this not a good plan? It would leave the field open for a new match on the lines Sir Thomas Lipton, that admirable sportsman, has indicated—of true, serviceable, seagoing schooners. Such a contest would well be worth while. It would be wholly valuable in developing the most beautiful sailing vessel in the world—the American schooner.

In an article on the "Education of Girls as Future Wives and Mothers," Mrs. Theodore W. Birney describes a practical and very suggestive plan which was adopted by one mother in the instruction of her own children and some little friends of theirs. She has organized a club to which she will give a portion of every Saturday, for the instruction of the youthful members in cookery and other housewifely duties. To lay the foundation for a thorough training in matters that pertain to wifehood and motherhood, each little girl will be given a doll, presumably a few days old, which she will be taught to bathe and dress, and to do the hundred and one other little things necessary in the care of infants. The members of the club will follow the babies through the various sicknesses to which young children sometimes succumb, and as the imaginary baby grows older an interesting feature will be the introduction of questions of obedience and punishment.