

FARM AND GARDEN



LIVE STOCK FARMING.

Prof. Pamel of the Iowa Experiment Station urges that live stock farming is the most profitable. He says:

"It has been demonstrated both by experience and practice that the farmer who sells beef, pork and mutton that he has produced from the corn and grass raised and fed on the farm makes more money per acre of his land and per dollar of his capital than the one who grows only wheat or corn or cotton and sells it. It is not necessary to entirely discontinue raising these crops, but if we are to produce a surplus to be sold in foreign markets it is best to export that surplus in the most condensed and marketable form, as meat and animal products, rather than in the original crude and bulky state.

"In the long run the farmer will make the most money who devotes his fields to the growing of forage crops to feed stock, making use of all the raw products at home, thereby saving not only much of the cost of transportation, but maintaining the fertility of the soil. By doing so, corn-belt farmers will maintain their pre-eminence in agricultural lines. Experience of the past few months has shown that the men who stuck to feeding and were not tempted by high prices to sell their corn have made the most money. Anything that will enhance the productive capacity of our soils for the production of forage conditions will help the farmer."

DAIRY AND STOCK.

The man who takes care of your dairy cows should be a gentle man.

If a horse has a fondness for his manger or his harness, rub them lightly with beef's gall.

By keeping your horses shut up in a dark stable you may permanently injure their sight.

If short of bedding shake it out carefully every morning and let it dry out through the day.

Little specks or finger prints on butter put it out of the first quality grade and injure the maker's reputation.

No, we would not sell wheat at seventy cents a bushel and buy middlings for \$1 per hundredweight to feed to fattening hogs.

Pigs that make their appearance late in autumn are a "sight of trouble" and can be made profitable only by extra care in feeding and by providing warm and comfortable quarters.

Why not fatten calves in warm box stalls in winter when veal sells at a good price? We know a man who does this, selling his whole milk at the creamery and feeding his skim-milk to calves. He is padding his bank account rapidly.

TO IMPROVE MILK.

Suggestions are made for the improvement in the milk supply in a bulletin of the department of agriculture, including the following: The registration of all dairies; official endorsement of properly conducted dairies; inspection of all herds, barns, dairy buildings, etc., once a month; better lighting, ventilation, drainage and cleanliness of cow-stables; white-washing the interior of stables; eradication of tuberculosis from dairy herds; branding of condemned cows; cows not to be given swill feed, etc.; cows to be regularly cleaned; pasturage food for city cows; aeration of milk in pure air; prompt cooling of milk and holding it at a low temperature until final delivery; shipment of milk from farms promptly after milking; delivery of milk and cream in sealed packages. Like much other excellent advice, the great difficulty is to adapt the ideas to circumstances and to put them in operation, says American Cultivator. None of the hints are exactly new, and all are desirable aids to a high grade, whole-milk product.

CHANGE THE BLOOD.

However carefully one may select breeders, it all but useless to spend time in trying to breed up a flock on the farm without introducing new blood. It costs but little to buy all the roosters necessary for such a flock as is found on most farms. It is too late now to purchase eggs with a view of hatching roosters to be used next year, and about the only plan that is left is to purchase the roosters. There is an advantage in getting them now, rather than waiting till next spring. If they are with the flock all winter, there will be ample time to see whether they are vigorous and persistently in good health; and it will pay to watch them for this purpose. If they are subject to disease it is fair to presume that they are lacking in vigor and vitality; and such roosters should not be allowed to perpetuate their kind. It will be better to dispose of them and to put something in their place.

CARE OF SHEEP.

If sheep are less exacting than the cows in their demands upon the time and attention of the farmer, they should not be neglected. Good food and plenty of it every day is needed, and if they are, as they should be, turned out every pleasant day for ex-

ercise and fresh air, do not expect them to get a living from the frost-bitten grass that they may find, as a little of it will not hurt them and may do them some good, but it cannot be a nourishing food. A few oats, a little bran, and if their roughage is of inferior quality a little corn meal every day will do them good, helping them to bring better lambs and grow more wool. Plenty of water where they can go to it as they please, for when on dry feed they like to drink little and often, and they want it always clean. A sheep will go along without water rather than drink that which is not clean. Give them bedding enough to keep their sheds dry and clean, and plenty of pure air. Cold does not hurt them when they have on their water-coats, but keep them dry, with the fleece free from rain or snow. If there are any weakly ones separate them and give better feed for a time. Allow no crowding through narrow gates or doors.—American Cultivator.

WHITE HOLLAND TURKEYS.

White Holland turkeys are said to have come from the country whose name they bear. Originally they were a small-sized turkey, about like the old-time black turkey for size, in form a short-bodied, compact-built turkey, pure white in plumage, with pinkish white shanks; the pinkish white shank is their emblem of purity. They were not originally what might be called a sturdy variety—in fact, they were rather delicate in comparison with other turkeys. Some years ago, white sports presumably from the bronze variety, were crossed upon the White Holland, increasing size, vigor and prolific stamina. This same influence has changed the shade of color in the shanks, but this has in no way injured them as a market turkey. Today the white turkey, if well selected, is one of our very best market turkeys.—Country Gentleman.

THE FARMER'S HOG.

Whatever may be said of the bacon hog or the lard hog, ever farmer prefers the former for his year's supply for family use. Many farmers whose families consume bacon do not grow hogs for the packers, but raise a few for home use. To make good bacon instead of great quantities of hog grease or lard the pig should have good green pasture, all during his short life—alfalfa, cowpeas, vetches, rape, green oats and other fresh forming forage. This will also give the pig the exercise and open air that help to develop muscle rather than fat. Very little corn or starchy food should be allowed pigs. When about the weight of 175 pounds they should be butchered, and when properly cured you will have bacon you delight to eat.

DOUBLE PURPOSE COW.

The double-purpose idea in cattle-keeping is losing ground. A wise dairyman tells us that it is better to have a cow give three hundred pounds of butter a year for five years and then die than to have her give two hundred pounds for ten years and then furnish a thousand pounds of old cow beef.

An Inappropriate Tune.

John McAllen, the Texas cattle man, who arrived in the city recently from a trip to Ireland, brought with him one of the best stories of the season, indicating the truth of the "best laid plans of mice and men oft go awry." "Among the other celebrations planned for the king and queen at their recent visit to Londonderry, Ireland, was the planting of several small trees," he said. "The trees had already been set out, but their majesties were to spade around them with a little silver trowel, amid the cheers of the admiring multitude. The cathedral at Londonderry is the possessor of a fine set of chiming bells that are operated by clockwork and upon which tunes are played. Just as their majesties set foot in the park the bells were to strike up "God Save the King," which was undoubtedly very appropriate for the occasion. But owing to some miscalculation, or some freak of the inventive Celt, during the time the king and queen were engaged in the trowelling, the bells struck up and continued to play "The Wearing of the Green," the incongruity of which air on such an occasion is at once manifest."—New Orleans Times-Democrat.

Fireproof Wood.

Though there are a number of different kinds of wood, ebony, ironwood, etc., of such close, hard fibre that even the fiercest fire has difficulty in "getting hold" of it there is only one sort, so far as known, that is practically fireproof. This is a small, scraggy tree, a native of South America, called the sapota, with thick, tough, stringy bark, full of a sort of fire-resisting sap. This curious shrub grows largely on the great, grassy savannas, which are swept by fire almost every year during the heat of summer. There it thrives splendidly, for the annual scourge only kills off its bigger and harder competitors and leaves the ground free for the growth of this vegetable asbestos.



KEROSENE FOR THE HAIR.

A woman recently asserted that the fine appearance of her hair was entirely due to a persistent and thorough treatment with the familiar kerosene of the corner grocery commerce. It was applied regularly once a fortnight in the following way: A little was poured into a saucer and rubbed with the fingers into the roots of the hair. The application was slow and thorough, the gentle massage of the roots with the finger tips being needed to open the pores for the absorption of the oil. The treatment was usually made at night, and the hair afterward tied up in a silk handkerchief.

The silk handkerchief is recommended by hair dressers as useful in retaining the natural electricity of the hair. By noon of the following day the odor of the kerosene had disappeared, and in another twelve hours the oiliness that followed its use had also gone. The effect of this treatment on the hair was promptly noticeable, the falling out stopped, and some new short hairs were found all over the head. As the kerosene application was continued the hair became thick and smooth. When, after several months, it was finally discontinued, abundant glossy locks replaced the dry and lustreless hair—the former condition still existing, though no kerosene had been used for several years.—New York Post.

FASHIONS AFFECT NAMES.

There are fashions in girls' names as in pretty nearly everything else which concerns the sex.

At present it is apparent that about eighteen or twenty years ago the name Marjorie was all the rage at society christenings.

It is borne by some of the prettiest young girls in English society.

At Lady Warwick's big country ball last December for the coming out of her young daughter there were three Lady Marjories included in the party.

Lady Marjorie Greville herself, in whose honor the ball was given; Lady Marjorie Erskine, the second daughter of Lord and Lady Buchan, and Lady Marjorie Manners, the beautiful daughter of Lord and Lady Granby.

Other popular girls are Lady Marjorie Gordon, the only daughter of Lord and Lady Aberdeen; Miss Marjorie Coke, granddaughter of Lord Leicester, who was one of this season's debutantes, and Lady Marjorie Wilson, the eldest daughter of Lord and Lady Carrington, who is the wife of Mr. Charles Wilson, a brother of the lovely Wilson girls of Hull.—St. Louis Star.

MOUTHS HAVE MEANINGS.

Beware of the rosebud mouth! The mouth that is so tiny. The mouth that finds its way into the pages of novels, that may be found in statuary. All the Venuses have rosebud mouths—for the rosebud mouth is Dame Nature's label pinned to the face, declaring that its owner is vain, frivolous and untruthful.

On the other hand the larger mouth, with full, well-proportioned lips, which when closed, form almost a horizontal line with the corners of the mouth does not look pretty, possibly, and is the indication of truthfulness, loyalty, firmness, justice. A large mouth does not look pretty, possibly, but it reflects handsome and womanly qualities which should always be in demand.

One often hears the statement, "O, what a short upper lip!" and the statement made in all sincerity. A short upper lip is said to be a sign of beauty. Upon the point of beauty we have nothing to say, but we do know the girl who has a short upper lip is generally a very conceited creature, and the only way to gain her heart is to flatter her. That is a point worth knowing and recollecting.

Observe the wide mouth with downward curves. Women who have a mouth like this would deprive their stomachs of the best turkey dinner ever cooked for the sake of gossiping. A woman of this kind will neglect every duty in her life for gossip, and she is not over kind hearted or sympathetic, either. It does not require any very great brain to move this wide, low-cornered mouth.—Philadelphia Telegraph.

BONNETS TO BE POPULAR.

Bonnets have regained a measure of popular approval in our own market, as well as restored favor in Paris and London, yet the fact remains that, in fashionable collections of headwear, they may be counted, when compared in number with hats, as if were on the fingers, and of one hand. Among the recent remarkable models, is a "princess" capote covered with crepe (or chiffon), velvet in olive brown, the velvet shirred on soft rolls of finger-silk on the crown and running to a poked puff for the brim, with trimming in a large double puff-rossette set at each ear, held by an ornament of the letter S shape, of enameled metal in filagree, studded with cut steel. A plateau bonnet of gray Angora fur, overlaid with a crown-piece of gray net, embroidered with brown silk, gold tinsel thread and gilt beads, is trimmed at the left side of the front with two rosettes of satin ribbons gathered in a line of very short loops, the ribbons in white and brown, the brown encircling the

white, and the rosettes confined in place by long stick pins having large Roman pearl heads, set around with Rhine crystals.—Millinery Trade Review.

SUPERSTITION OF A DUCHESS.

The Duchess of Marlborough is very superstitious, one of her firmest beliefs being the very common one that black cats bring good luck. Her parting gift to the Duke when he sailed for the Cape with the Yeomanry during the war was a tiny ebony charm in the shape of a black cat, with ruby eyes. Two prophecies were made acent her future when she was a tiny child of four years; the first that she would wear strawberry leaves and sit with princes; the second that she would become the mother of a line of kings. The first prediction has come to pass, and who knows but England may choose a new line of kings some day.—New York American.

A SCHOLARLY WOMAN.

The University of South Carolina has conferred the degree of Master of Arts upon a woman for the first time. Miss Josephine E. Epes is the woman so honored. She is a daughter of Former Congressman J. F. Epes, of Virginia, and was a graduate of the Mary Baldwin Seminary, Staunton, Va., and a special student of the universities of Chicago, Virginia and South Carolina. She is at present one of the instructors at the College for Women in Columbia, S. C. The Southern press alludes to Miss Epes' scholarly career as likely to raise the standard of woman's attainments in the South.

WILHELMINA'S BEST TEACHER.

With unceasing devotion and zeal, Queen Wilhelmina's brave and clever mother—who during Wilhelmina's later girlhood was the queen regent—did whatever she could to make her daughter's education a truly excellent one. Among the names of those who taught the young queen, Queen Emma's name deserves a fair place. It was the queen regent herself who regulated and superintended all the lessons of Wilhelmina, being present at most of them, and taking quite as much interest in them as her little daughter.

HANDKERCHIEFS FOR TRIMMING.

Gay silk handkerchiefs of unusual dimensions are among the autumn trimming novelties. These big squares of changing scintillating silk have inset borders of shaded velvet, the combination of colors being wonderfully artistic. The idea is to twist them softly around a felt or beaver hat crown or to use them as a fancy vest, or for some equally decorative purpose.



Whole chiffon dresses are lovely.

A few folds of chiffon finish the décolletage.

Chiffon is charming for lingerie sleeves.

A splendid dahlia cloth dress shows beruched chiffon sleeves.

Chiffon in graduated tucks is filled in between the lace panels composing a white evening dress.

Chiffon sashes are not entirely superseded by those of faint-tinted rainbow ribbon.

One layer or more in rainbow effect, is a necessity if one would show the overlaid lace at its best.

Platings of moleskin chiffon are an ideal adornment for shoulder wraps of this lovely fur.

Chiffon, accorded, is made to serve as a foundation for perlerines of chenille.

Lace appliques are never prettier than when mounted on chiffon.

Chiffon shirred on cords is utilized effectively for very many purposes.

In short, chiffon is used for everything from veils to the foamy frills that give such becoming fullness to the foot of a dress.

Capes, fur-lined, to be worn by older women, are always to be found. They are from 27 to 30 inches long.

Broadcloth coats, fur-lined, for auto-mobiling and general service are from 27 to 60 inches long. They come chiefly in the dark colors, but a few are in tan shades.

Straight flouncers are noted in some of the new silk dresses.

Narrow fringes and velvet bands serve to border the sections of one triple skirt.

Overskirt, or tunic effects, are nothing so novel as they sound. These having a deep point and a seam back and front.

Sun-ray accented skirts are liked for evening and house wear.

Many double and triple box-plaited skirts are cut on the straight, the great amount of fullness being cut away from underneath about the hips.

A tunic skirt of cloth shows a flared cloth blouse on the tulle lining, over which the cloth is gracefully.

HOUSEHOLD.

HINTS TO HOUSEKEEPERS.

An eminent authority on nerves recommends for insomnia a cup of hot milk, to be taken after getting into bed. A well-known statesman, among others, is said to have taken this cure with complete success. Cranberries are said to be a powerful tonic. Eaten freely after typhoid fever, they clear the system, and some dyspeptics carry them in their pockets and eat them raw.

Vaseline and coconut butter, mixed in equal proportions, are recommended for stimulating the growth of the eyebrows. The preparation should be rubbed in carefully, but thoroughly, every night. Care is essential in doing anything with the eyebrows, because the hairs are not, as a rule, very numerous, and the unnecessary loss of one is a matter of importance, especially when one is doing her best to cultivate them.

When frying oysters add a little baking powder to the cracker dust or cornmeal in which they are rolled. It improves both texture and flavor.

A cornmeal bath is helpful both for hands and complexion, when they get rough and harsh looking. Wash first in warm, soapy water, made with an olive-oil soap, then dry with a soft towel and rub in corn meal. Let it remain on all night, wearing gloves on the hands, in order to keep the meal from rubbing off. A few "baths" of this sort will generally whiten and soften the skin appreciably.

A little sugar added to the water used for basting the roast, especially if it be veal, improves its flavor.

Fish, particularly the salt-water kind, is better if, when it is boiled, a cupful of good cider vinegar is mixed with the water.

For prime corned-beef hash moisten the mixture of meat and potatoes with a rich stock and season with salt and paprika. Some persons add a trace of sugar.

This ointment is very fine for softening the finger nails: One ounce of petrolatum, sixty grains of powdered white castile soap, five drops of oil of bergamot. It should be applied at night.

Two or three tablespoonfuls of strong but delicately flavored tea are said to improve the flavor of apple pie.

Mice will stay at a safe distance from trunks or bureau drawers in which a lump of camphor has been placed.

Iced coffee is liked by many served with lemon. It should be strained before setting away to cool and served in glasses with chipped ice and slices of lemons.

Glass articles are rendered less susceptible to changes of temperature by being boiled in water to which a little salt has been added. This hardening method is also efficacious for crockery and china.

Lima beans are at their best when they are boiled until they are half done and are then sauted a delicate brown in butter.

SWEET PICKLE PLUMS.

To make this delicious relish, choose either green gage or large blue plums. Look them over carefully, weigh, and prick each one with a needle around the stem. To each eight pounds of fruit allow four pounds of light brown sugar, one quart of vinegar and one cupful of whole spices—stick cinnamon, cassia buds, allspice and cloves, using somewhat less of the cloves than the other ingredients. Mix the spices in a bag and throw them into the vinegar. Add the sugar and place over the fire. Heat slowly to the boiling point, then skim carefully, and throw in the fruit. Cook for ten minutes, or until the plums are tender. Then skim them out and pack them in jars. Boil the syrup for five minutes longer, and then pour over the fruit. Next day drain off the vinegar, boil for five minutes, and again pour over the fruit. Repeat this process for three successive mornings, always keeping the spices in the vinegar. Then seal the jars and let the preserves stand from four to six weeks before using.

SALMON CROQUETTES.

Make one cupful of thick white sauce with two level tablespoonfuls of butter, melted; add two level tablespoonfuls of flour; stir until smooth; then add gradually three-fourths cup of milk and stir until thickened and boiling; add salt and pepper to season, a little cayenne and two tablespoonfuls of lemon juice, one and one half cupfuls of chopped cooked or canned salmon; spread on a platter and when cold shape, roll in crumbs, then in beaten egg, then in crumbs again; fry in the frying basket in deep fat a good brown; drain on paper; arrange on a hot platter; garnish with parsley.

PRINCESS POTATOES.

Peel and wash four medium sized potatoes; cook them in boiling salted water until tender; pour off the water and rub through a sieve; season with salt and pepper and moisten with enough hot milk to pack firmly; put this in a buttered shallow pan; when thoroughly cold and when wanted to serve turn and cut in strips or squares; dip in melted butter, then in beaten egg; put them in a buttered pan and brown in the oven; lift to a hot platter and serve hot.

Over 10,000,000 pieces of mail matter, covering \$48,643 in money and \$1,493,000 checks and drafts, reached the head letter office during the year.

Colds

"I had a terrible cold and could hardly breathe. I then tried Ayer's Cherry Pectoral, and it gave me immediate relief."
W. C. Layton, Sidell, Ill.

How will your cough be tonight? Worse, probably. For it's first a cold, then a cough, then bronchitis or pneumonia, and at last consumption. Coughs always tend downward. Stop this downward tendency by taking Ayer's Cherry Pectoral.

Three sizes: 25c., 50c., \$1. All druggists. Consult your doctor. If he says take it, then do as he says. If he tells you not to take it, then don't take it. He knows. Leave it with him. We are willing.
J. C. AYER CO., Lowell, Mass.

A Woman's Wish

Mrs. Housekeep—My husband has been complaining a good deal of late because his dinner has not been served on time.

Mrs. Clubb—Gracious! I wish mine would.

Mrs. Housekeep—You do?
Mrs. Clubb—Yes, because he'd have to come home earlier to do it.

The Monarch and the Autocrat

George III. innocently wondered how the apple got into the dumpling. "Begorra," announced the cook, "it's my insinuations you're making. O'll be after lavin' it once." Terrified by this threat, the monarch lost his reason completely.

A Possibility

"Do you believe that George Washington never told a lie?"
"It's possible. He never was much of a business man, anyway."



Mrs. Rosa Adams, niece of the late General Roger Hanson, C.S.A., wants every woman to know of the wonders accomplished by Lydia E. Pinkham's Vegetable Compound.

"DEAR MRS. PINKHAM:—I cannot tell you with pen and ink what good Lydia E. Pinkham's Vegetable Compound did for me, suffering from the ill's peculiar to the sex extreme lassitude and that all gone feeling. I would rise from my bed in the morning feeling more tired than when I went to bed, but before I used two bottles of Lydia E. Pinkham's Vegetable Compound, I began to feel the buoyancy of my younger days returning, became regular, could do more work and not feel tired than I had ever been able to do before, so I continued to use it until I was restored to perfect health. It is indeed a boon to sick women and I heartily recommend it. Yours very truly, MRS. ROSA ADAMS, 819 12th St., Louisville, Ky."—\$5.00 per bottle. If original of above letter proving genuineness cannot be produced.

FREE MEDICAL ADVICE TO WOMEN.

Don't hesitate to write to Mrs. Pinkham. She will understand your case perfectly, and will treat you with kindness. Her advice is free, and the address is Lynn, Mass. No woman ever regretted having written her, and she has helped thousands.

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MADE FAMOUS BY A DEPUTATION
EXTENDING OVER MORE THAN HALF A CENTURY
TOWER'S garments and hats are made of the best materials in black or yellow for all kinds of wet work.
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