

FARM AND GARDEN

FUEL FOR HOUSE AND SUGAR ORCHARD.

In general the fuel, where wood is used, should have been properly housed before this time as there is a loss in allowing it to remain out-of-doors during the autumn rains unless properly protected. A shed filled with well-prepared, dry wood, should be found on every farm where coal is not used. Also there should be a supply of kindlings. Usually there is sufficient material left from the repair of buildings that can be made quite useful for this purpose.

Where sugar orchards are on the farm, it is always best to have plenty of wood for boiling the sap. This wood should be dry, but need not be of the best quality, provided it will burn quickly and readily. Wood that is not suitable for the house or market can be profitably used for this purpose, but it should be put under cover, where it will be kept dry. The sooner the work is done the better. If there are any repairs necessary to be done at the sugar house, they should receive attention before cold weather comes on.

ADVANTAGES OF MULE RAISING.

In some parts of the country, especially in the South, the raising of mules is very popular. Missouri and Kentucky are states that make a good deal of the mule, and more and more farmers in other states are considering the matter. There are a good many things in favor of the mule, as viewed from the standpoint of the Southern farmer. Whether all the things the Southern mule raiser claims for the mule can be substantiated we will leave our readers to decide. Here are some of the points claimed in his favor: He can be very cheaply raised, perhaps more cheaply than any other farm animal intended for work. The mule is ready for the market at a younger age than the horse. He is ready to work when the horse is just getting out of colic.

Mules do not easily yield to disease and stand hardships exceedingly well. They are very careful about getting hurt, much more so than the ordinary horse. They seem to be able to stand a high temperature better than horses, and will work well on hot days when horses suffer from heat. They can stand abuse better than horses, but are appreciative of good treatment. This is a point that has made them popular in the South, where their drivers are not always mindful of their feelings. There is always a good market demand for mules, and as they can be sold two years younger than horses, they are profitable, and would be profitable even at a lower price.

EXTEND THE CRANBERRY MARKET.

Publicity and advertising are the business heralds of today, and unless these agents are employed continuously one might just as well quit business or take a seat away back where progress is unknown.

Apply publicity and advertising to our industry by teaching the people that cranberries make the best sauce and how it's made, and our business ceases to be undecided and the outlet question is solved.

The late O. M. Holmes told me that he had increased the consumption two hundred per cent. with one recipe. Benjamin Cahoon of Marshfield says he has an order for one barrel of berries to go to Florida. Mr. Cahoon's customers began a few years ago with half a bushel. Mrs. Cahoon taught them how to cook good cranberry sauce—a revelation to them—result, five hundred per cent. increase. Let that fact play for a moment with your imagination and imagine what such an increase, if extended the country over, would mean.—F. D. Underwood, in the American Cultivator.

CARING FOR MANURE.

The ideal way of caring for manure, says Rural New Yorker, is to keep it under a covered shed and over a cement floor, so that no extra water can leach through it. The loss by leaching will run all the way from 15 to 60 per cent. of fertilizing value, depending upon the ease with which the water washes through the pile. There is more or less drainage through any soil, though the hard clays will hold most of the liquid. A floor of concrete under the manure will pay for itself. We should put some roof over the manure in order to regulate the supply of moisture. Where cow and horse manure are mixed you are not likely to be troubled with heating or fermenting, as you would be if the horse manure were kept alone. It is sometimes necessary to put water on the pile to prevent this heating. If this is done keep the pile in the form of a dish or saucer, hollowed at the center. Where the liquids are well absorbed and cow and horse manure are mixed it is not often necessary to add water. Have the manure stamped or packed down. This is a good plan to put the horse manure in the gutter behind the cows before it is thrown on the pile. It is a good absorbent and will hold liquids which might otherwise be wasted. It will be a good plan to keep a barrel of acid phosphates and a bag of kainit in the stable and use

them behind the cattle. They will help preserve the manure and also add phosphoric acid and potash. We would not haul thoroughly rotted manure to the field until we were ready to grow a crop with it. Rotting the manure makes the nitrogen available in fresh manure much of this nitrogen is not soluble and will not be lost when put in fair-sized piles. When it has been well rotted the nitrogen becomes soluble in water, and is safer under cover, or in a large solid pile or plowed under ground. We should be quite willing to haul fresh manure at any time and spread it on level ground—sod preferred. On hillsides we would rather have it left in large piles until spring. You cannot measure the value of manure water by its color, but probably you lost part of the value by leaching. We would rather put 10 loads in one pile and have the manure stamped down hard.

POULTRY ON A DAIRY FARM.

The dairyman who sells his butter fat to a creamery is in the best possible position to make a flock of poultry profitable, says Breeder and Sportsman. There is nothing that is good to increase the flow of milk which is not also good to increase the production of eggs. This is true of clover hay, for the shattered leaves and heads make an excellent poultry feed in winter, taking the place of grass and other green food. Wheat, middlings, oats and corn are all grains that are good for poultry, while a mess of finely chopped silage is as greatly relished by a flock of hens as it is by a herd of cows. Then, too, the cows themselves furnish one of the best feeds for laying hens. This is milk, which is valuable egg food in any form. The Missouri Experiment Station says, in discussing profitable ways of disposing of skim milk.

"Another way of disposing of the surplus skim milk with profit is to feed it to the poultry. As a feed for poultry it furnishes the material for making growth in a palatable, easily digested form. For this reason it is easily valuable as an addition to the grain ration, which is liable to lack in the materials to make growth."

GOOD RULES FOR MILK FARMERS

Salt should always be accessible. Stables should be well ventilated, lighted and drained; should have tight floors and walls, and be plainly constructed. Whitewash the stables once or twice a year. Do not compel cows to go faster than a comfortable walk.

Do not use wooden pails. Discard all rusty pails, cans or stirring utensils. They should be emptied as soon as it arrives at the farm. Milk cans and pails should be washed with a brush and lukewarm water, in which a little sal soda has been dissolved, then scalded and placed on their sides in the sun. Scour with salt occasionally. Do not use a cloth to either wash or wipe utensils. Always wipe cows' udders, flanks and teats before milking. Milk with clean and dry hands. Milk quietly, quickly.

A person suffering from any disease, or who has been exposed to a contagious disease, should remain away from cows and milk.

Milk should always be strained and cooled by dipping, stirring and surrounding by cold water immediately after milking. It should always be aired where the air is pure—at least fifty feet (or more if possible) from any swill barrel, hog pen, hog yard, feed trough, barn yard, milking yard, or dusty road.

Two or three thicknesses of cheesecloth make a good strainer. Cloth strainers should always be thoroughly washed, then boiled and hung in a pure atmosphere to dry.

Never dump warm milk into a can and leave it over night without straining, aerating and cooling. Never mix fresh, warm milk with that which has been cooled.

Over-ripe milk is caused by leaving or keeping it at too high a temperature. In warm weather the milk should be cooled by setting the pails or cans in cold water while it is being aerated. Cool to 65 per cent. inside of half an hour.

Saturday night's and Sunday morning's milk should be cooled to 60 per cent., or less, set in a cool cellar, covered with a clean robe or blanket, and not disturbed until Monday morning.

Whenever the lid is left off a can for any length of time, a cloth or muslin netting should be used to keep out insects.

Successful dairying can be summed up in two statements—"Be Clean," "Keep Cool."—G. A. Putnam, in the American Cultivator.

A Large Dam.

The largest dam in the State of Colorado is being constructed for the Cascade reservoir in the San Juan country. This wall will be 165 feet in height, and the water stored will reach a depth of one hundred feet. The dam will store 3,071,000,000 cubic feet of water, or five hundred million feet less than the famous Cheesman dam, which stores Denver's water supply.

OF INTEREST TO WOMEN

BLOUSE AS PARCEL CARRIER.

"It is remarkable how a young woman can get her purchases into the blouse of her waist," said a man recently. "Why, the other day my sister came home from a shopping tour and, without exaggeration, this is what she took out of her blouse waist—Two pairs of gloves, two pairs of stockings, four yards of chiffon veiling, several turn-over collars, a remnant of wash silk, half dozen handkerchiefs, one bunch of bargain ribbons, one package of hairpins, one box of nail polish, one pompon, one make-up free-of-charge box, five skeins of embroidery silk and a cord for a sofa pillow."

"Well, I can't imagine how you can remember all that," said his companion.

"I remembered it because it was so remarkable. Imagine a woman getting a parcel and shoving it into her shirt waist! Well, I just looked at her in astonishment when I watched her take all the articles out of her waist. She looked like a shoplifter."

—New Haven Register.

NOT CRINOLINE.

There must not be even a hint of stiffness in the arrangement of any part of a gown, for that would entirely destroy the supple outline which Dame Fashion insists for the nonce is the only one permissible. And yet with the extreme of sheerness and chiffon-like qualities that characterize all of the fashionable materials, it is a vexed problem just how all of this softness shall be made to sustain its shape. How the masses of sheer voile, etopé de chine, chiffon velvets and such that often measure from six to a dozen yards at the foot, are to be kept from sagging in forlornly around the ankles is one of the questions that test the ingenuity of the designer.

Persistent rumors of crinoline prevail, and one Parisian couturier, whose establishment leads in novelties, has already sent out a model with three stiff hoops run in the drop skirt. If this does not presage crinoline, what does? But, happily, it is not by any means true or sure that every model put forth meets with acceptance. Womankind in general, and the fashionable mondaine in particular, is a law unto herself where fashions are concerned; and it is doubtful if anything could induce even the most frivolous of them to be responsible for the resurrection of that figure of fun for which the old-time crinolines was responsible.—Philadelphia Bulletin.

TO CLEAN FURS.

It is impossible for furs to go through a whole season without contracting a quantity of dust and dirt. A light-colored fur, of course, shows how soiled it is, but the dark ones, not displaying their dirt, are allowed to get dirtier and dirtier. Furs may readily be cleaned at home simply by rubbing them with bran, says the Philadelphia Inquirer. Buy a pound of bran, divide it in two portions and place one in the oven to heat. Spread the fur on paper on a table and rub it well over with the cold bran. Then shake out the bran and brush the fur with a soft hat brush. When the rest of the bran feels hot rub it evenly into the fur in the same manner until the fur is quite free from all bran and dust. The satin lining of the fur will also need cleaning. Squeeze out a clean sponge in warm water and rub the satin gently with it, but be careful not to let the satin get too wet. Rub it dry with a cloth and hang it in a warm place to dry and then in a cold draft air it.

TABLE TALK.

Mealtime should be the pleasant part of the day for families. If they are not too hurried much good cheer may prevail around the board. Tea-time is the season for relaxation, when the tasks of the day are done. Each member may be his brightest and wittiest. It is pleasant then to talk of current events. Banish tattle and all that is belittling.

Some people talk only of their victuals, says Lillie Rice Stahl in the Indiana Farmer. I have eaten at tables where, when each article of food was passed, comments were made on its price in the market. The guest would ask her hostess the price per pound of coffee when the steaming beverage gave its aroma from the urn. What butter brought in market was duly chronicled. Each family related how many sacks of flour it required for home consumption and the family that ate the most bread was joked for their capacious "bread baskets."

All expressed their surprise that "beef costs so much." We felt actually afraid of eating more than a small slice. They "couldn't" afford eggs every day "cause they brought a good price" so said a lad of seven! This saying in no way disconcerted the mother. Sugar was praised because "so much could be bought for a dollar!"

How much better to occasionally praise the hostess for her kindness, to thank her for her hospitality when adieux are made. It is far better, to talk of cheery things that are of general interest while the viands are be-

ing enjoyed. All this tends to uplift the spiritual and intellectual man.

TO DISCONTENTED GIRLS.

The blues attack you sometimes dear girl, because your lives are far too easy. A girl who has no definite aim, who feels herself of little use, on whose hands time hangs like a dead weight, may suffer from the tedium of existence, says a writer in the Ladies' Home Journal. You are melancholy merely because you are idle. The cure for you is occupation. Take up a new study, or do something for somebody who needs a lift. Look about the neighborhood. There may be a little mother whom you can help by taking care of her babies while she has an outing. Try Settlement work or friendly visiting. And it is just possible that your own father and mother are in want of a bit of ministering to. Your cure for the blues is in getting to work.

I do not forget today the girl who has a real heartache; who has tasted a cup of bitter sorrow, or who has suffered from broken hopes. To have toiled for years over music, and then to lose the voice that was so fine and clear, and to have a hoarse croak instead of a silvery soprano, is no slight disappointment. I have known three girls who had this to bear. To their credit I tell you that they have all accepted the situation and undertaken to meet life cheerfully.

It is generally so with real trouble, is it not, girls? You brace yourselves to be strong in the face of disaster. You meet calamity with a smile. But, oh! girls, do be cheerful when the little things provoke you, when the mean things exasperate and the imaginary things vex. Nothing can vanish an obstinately cheerful soul.

TEN COMMANDMENTS FOR THE MOTHER.

1. Be healthy.
2. Be joyful.
3. Be beautiful.
4. Be gentle and placid.
5. Be firm without severity.
6. Do not stint with your mother love. Tenderness is not effeminacy. And just because life often is cold and hard and cruel, a sunny, bright, glad childhood is a blessing for the whole life.
7. Discipline as life disciplines. It does not scold, it does not plead, it does not fly into a passion. It simply teaches that every deed has its adequate effect.
8. Do not laugh at the little sorrows and pains of child life. Nothing wounds a child more than to find ridicule where it looked for sympathy.
9. In illness and anger protect, nurse, cherish, and cheer as much as in your power. And do not weaken your vitality by giving way to anguish and sorrowing. What can be done must be done as well as possible.
10. Do not forget the happiness of having a child include the duty of smoothing his way in the world—of endowing him with health, gladness, courage, vigor; of finally letting him live his own life freely and in his own way. Your say you have had in advance, for your sorrowing was happiness and your sacrificing joy.—Translated for Harper's Bazaar from Die Illustrirte Frauenzeitung.

FASHION HINTS.

Embroidery consisting of a monogram, initials or favorite flower enters into the decorative scheme of the most exclusive fashionable lingerie.

Silk baliste and mull in white or pale, delicate colors are used to make very dainty, filmy corset covers.

The latest becomings for the ribbons of underwear display the ribbons to much greater advantage than those of former vogue.

A special walking skirt petticoat is a necessity in a complete feminine wardrobe. No woman can hope to attain the really correct "hang" for her outer skirt without one. These are on view in a design that clears the ground by about four inches and has one, two or three deep ruffles for a trimming.

A hat was seen the other afternoon which was conspicuous among its orange trimmed neighbors for its style and refinement. Instead of a wide velvet scarf of the brilliant hue there was one of changeable silk, made apparently by weaving white one way and orange the other which gave the surface a silvery sheen. The felt it adorned was the lightest possible gray—a very beautiful shirt-waist hat.

The small crown is very high and the large crown very flat and low.

The taffeta silk shirt-waist suit is one of the most popular styles of dress ever devised for woman's wear. It is dressy and yet practical—an indispensable garment.

You go to the source of reliable information and you are told that sleeves are very much larger towards the hand, but you go to the suit departments and you are shown suits with sleeves wonderfully like the old nutmeg sleeves, large at the top and very close from the elbow down, and you say "Which is the fashion?"

The Richest Mexican.

Pedro Alvarado, the richest man in Mexico, was working for eighty cents a day a few years ago. Then he struck it rich in mining and the money has come in so fast that he cannot handle it. He offered to pay the Mexican national debt to get rid of some of his money, but the government would not accept his offer. He has been making a little trip around Mexico in five Pullman cars. The last time he left his palatial home was two years ago, when he chartered a special train, put his family and an armed band of retainers in it, and went to Mexico City to get a tooth filled.



BROILED ASPARAGUS.

In a certain New York City hotel, famed for its excellent cuisine, they serve broiled asparagus. It is very easily prepared, and, to my mind, about the nicest way to cook the "king of vegetables." Boil as usual, or if the canner variety is used, heat, drain and arrange on a platter, in two rows, the tips overlapping in the center. Butter liberally half a cup of bread crumbs, spread over the asparagus, and place under the flame in a gas oven. We liked this so well that I tried it with cauliflower, and found it just as good.

APPLE JELLY.

Wash the apples, removing the tails and black tops, but do not peel them, simply cut them up roughly into small pieces. Put these on to boil in a nice jelly pan with a few bits of white ginger, and, if liked, the yellow rind of two or three lemons, just covering with water. Bring to a boil and simmer till all is well pulped, adding a little more water if needed to make it easily stirred. Strain over night, and to each pint of juice allow one pound of best sugar, also adding a little essence of ginger, essence of lemon or the juice of two fresh lemons. Boil for about half an hour, taking off all the scum as it rises to keep the color clear. Pot, and cover when cold. The pulp in the jelly bag should then be turned out into the jelly pan and covered with water to make juice for the apple jam, boiled and strained.

APPLE JAM.

Pare and core the apples, cut them in nice pieces, putting them in water, as you do so to preserve the color. Put the skins, cores and a few stalks of rhubarb into the preserving pan, cover with water, bring to a boil and simmer for about an hour or more till all is quite soft. (If jelly has been previously made the pulp may be boiled with this.) Then strain, and next day put aside till wanted. Meanwhile the pieces of apples should be weighed and "stepped" with equal quantities of sugar for about 48 hours. As in rhubarb, this tends to keep the pieces nice and whole when boiling. Measure the strained juice from skins, etc., and to each pint of this allow about one pound of sugar. Put in a preserving pan with the melted sugar from the apples and the grated rind and juice of two or three lemons, or, if preferred, some ginger for flavoring. When it boils put in the apples, stir well, covering the apples with the liquid, and boil for about half an hour till the lumps are clear looking, removing the scum as it rises. When the scum gets yellow and more sticky-like the jam is ready.

HOUSEHOLD HINTS.

Put a pinch of saltpeper in the vases in which flowers are kept; this will make them look better and keep fresh for a much longer time than they would otherwise do in plain water.

Simple Preservation of Eggs—A simple plan is to bury the eggs in salt, standing them upright instead of laying them on their sides. They may thus be preserved for a whole year.

To prevent bright pans from being blackened by smoke, rub with fat before putting them on the fire. Wash with hot water and soda after using them, and they will be quite bright.

A small sponge saturated with oil of lavender and hung near the bed, or a handkerchief moistened and laid near the invalid's couch, will be found an efficient aid in driving away intrusive flies.

An Easy Way to Peel Beetroot—As soon as the beets are sufficiently cooked, place them in a vessel and pour cold water on them, and by gently pressing them the peel will come off easily.

A greasy hearth should not be made wet in order to clean it. Rub it over with a piece of dry hearth-stone; then brush it off, and you will find the hearth has become beautifully white and clean, with no signs of grease.

To Make Flannelette Non-Inflammable—After flannelette articles have been washed they should be rinsed in water in which one ounce of alum or sal ammoniac has been dissolved. This little precaution may be the means of saving many little lives.

To Scrub Wooden Articles—Rinse well, sprinkle with fine sand, soap the brush and scrub with the grain of the wood. Carefully rinse and dry, and stand in the open air for a time, if possible, if it is the pastry-board you are scrubbing, and it is only used for the purpose of making pastry, do not soap it.

Corned beef hash is said to make an excellent stuffing for green peppers. Of course, no one would make hash on purpose to stuff peppers with, but hash is often left over. A housewife of my acquaintance had hash left over, filled some peppers with it, poured around them a brown gravy of butter, flour and water, and baked them.

Never allow meats to boil while they are being cooked in water. Hard boiled in salted water will toughen the tenderest piece of meat ever sold. Let the water simmer gently, keeping the pot on the back of the range.

The 23-ton bell at the Sacre Coeur Church in Paris is tolled by electricity. A single choir boy can do the work which formerly took five men.

THE KEYSSTONE STATE

Latest News of Pennsylvania Told in Short Order.

The slow progress in the work at the new Capitol is beginning to create an apprehension in the minds of some members of the New Capitol Commission that the Senate and House chambers and clerks, and committee rooms will not be ready for the installation of the furniture on December 1, and possibly the rooms will not be prepared for the meeting of the Legislature in January. The New Capitol Commissioners have been assured at every meeting for the past year by those in charge of the work that the legislative halls will be ready.

James G. Kennedy of Coatesville entered suit against the Pennsylvania Railroad Company for \$20,000 damages for injuries which he says his wife sustained in Broad Street Station, Philadelphia, last week, by being knocked down and trampled over by a crowd of young men. Mrs. Kennedy, it is said, was severely injured in the crush. Some of the men involved in the affair, it is asserted, were University of Pennsylvania students.

Suspected of having thrown vitriol into the face of his wife, George E. Smith, of Chester, locally known as "Texas Jack," was arrested in York and is in jail pending an investigation. While Mrs. Smith, who is now in the hospital with her face badly burned, was passing out of her yard into a private alley in the rear of her house on Halloween vitriol was thrown into her face by a man, supposed to have been her husband. The husband, according to statements of neighbors, was seen loitering near his wife's home on the night of the deed. Smith disclaims all knowledge of the affair. Smith is a circus performer and traveled with a small circus during the summer. The wife followed the same profession until a year ago, when bad health compelled her to give up the ring. It is feared the woman will lose her eyesight.

Stephen Horusk, a patient, escaped from the Schuylkill County Insane Asylum, and several pursuers overtook him on the top of a hill near Seven Stars. He shot at the pursuers with a revolver and then, throwing away the weapon, he hurled clubs and stones at his pursuers. He finally escaped, running down the other side of the mountain. The pursuers are still trying to capture him.

The Ministerial Association of the Bethlehem adopted a resolution at its monthly meeting deploring the frequency of divorces and calling upon the ministers not to remarry any parties to a divorce except innocent persons. The association elected the following officers: President, Rev. Dr. A. Swindells; vice-president, Rev. J. T. Swindells; secretary and treasurer, Rev. William H. Erb.

While Albert Gordon, of Penllyn was walking through a thicket he was shot in the abdomen by a charge from a gun intended for a rabbit which a party of hunters had chased in his direction. His condition is serious. The gunners disappeared.

Daniel Harrington, of Conshohocken, was sent to jail, charged with assault and battery on his wife and babe. His friends and neighbors were so indignant that he could not secure bail. It is said that the infant's cry annoyed Harrington, and that he struck the babe, which was in her mother's arms. For resisting the attack, Mrs. Harrington says, her husband assaulted her.

While walking along Jackson street, in the outskirts of Norristown, Lavina Altemus, 14 years old, was shot by a gunner. A rabbit had been raised and the man behind the gun in his excitement failed to notice the child beyond the cotton tail. The load of shot struck the girl and the rabbit escaped. The gunner ran away and his identity is unknown.

Information was made at Allentown against Mrs. Angelina DeLong, charging her with infanticide and concealing the body of an infant ten years ago. The cases are the outcome of a letter received by District Attorney Lichtenwalner from Levi D. Swavelly, who committed suicide in prison. Swavelly declared he was an innocent witness of the entire affair, and stated that worry over the matter caused him to take his life. The woman recently caused Swavelly's arrest on a charge of burglary.

Isaac Newton Henderson, Casper P. Faucett and Charles W. Manley, the supervisors of Westtown Township, who were arrested on a charge of neglecting to keep the public highways of that township in proper repair, had a hearing before Justice of the Peace Russell, of West Chester. The prosecutor is Henry W. Forsythe, of the Property Committee of the Friends' Boarding School, at Westtown. Mr. Forsythe, Miller M. Boyd, Egbert S. Cary and several other witnesses testified that the roads are dangerous and unsafe and that the supervisors have neglected to make necessary repairs. The supervisors were held under \$300 bail each for their appearance at the January term of Criminal Court.

Rev. S. E. Herring, former pastor of the Third Lutheran Church, Hanover, and until recently editor of the Wrightsville "Star," has accepted a call to the pastorate of the Lutheran Church, at Manchester, York County.

The Abrams Paper Mill, in Upper Merion Township, near Merion Station, on the main line of the Pennsylvania Railway, was destroyed by fire. The flames were discovered shortly after 9 o'clock. The origin of the fire is unknown. The loss will exceed \$75,000.

Rev. W. Q. Bennett, pastor of the Methodist Church, Stroudsburg, in his sermon Sunday morning said: "If I had my way I would send every lazy man who does not support his wife to New Castle, Del., and have him put to the whining post."