In butter-making, it is quite as necessary to strain the water with which the butter granules are washed from the sides of the churn, as it is to strain the water used in washing the butter in the churn. In the washing of butter in the churn, it is essential to remember that it is pos- the animals on the farm to inhabit such sible to overwash. Every washing takes filthy quarters as many of them are obaway from the flavor of the butter .- | liged to. Setting aside the principle of American Dairyman.

OATS AS A HAY CROP.

Whenever the oat crop does not promise well to be harvested in the usual way, by reaping and binding, the best economy will be to cut earlier, the same as grass, rake up in light windrows, and as soon as dry, stow away in the mow to be reached about the first of February for the milch cows. The value will be seen in the milk-pail. The cows eat them up clean, and, if there is enough to last through March, the cows will come out to grass with coats as fine as silk. There is no better fodder than oat-hay for calves and yearlings. It brings them out in the spring in fine form and fettle. Full feed pays in growth and product .-American Agriculturist.

THE DIFFERENCE IN COWS.

Notwithstanding all that has been said and written about the difference in cows, a great deal yet remains to be learned. Experiment stations can give us the comparative merits of individual animals of the different dairy breeds, but the information most valuable to farmers and dairymen can only be learned by themselves. The difference between cows in the same herd and of the same breed, as guaged by their true value for milk and butter, is surprising. Even cows from the same parents often differ so widely in the quantity or quality of their milk, or in both, as to make one decidedly preferable to the other.

Nothing short of individual tests and comparisons can determine with any satisfactory exactness the relative value for dairy purposes of the different animals of the herd, and there can be no better time in the year for beginning the test than now. Not only should the milk given by different cows be tested for its butter contents until definitely ascertained and a comparison instituted in this respect, but the amount of milk given yearly by individuals should be determined as nearly as possible. Going dry early, or an early shrinking in her milk, may make an otherwise good cow comparatively unprofitable.—New York

ASPARAGUS.

Many ignorant porsons, says a writer in the Massachusetts Ploughman, allow the asparagus stalks to stand in the fall until they shed their berries, or even to stand out all winter, when most of them get shaken off by the wind or eaten by birds. These seeds that fall upon the land will germinate freely among the old established plants, and are apt to escape destruction along the line of the rows farming doesn't pay. where the cultivator does not reach them; Long Island gardeners grow cauli-they make the worst of weeds, crowding flower with the head round and knobby, the larger roots to their injury, and producing nothing but small "grass;" the best remedy is a preventive one, namely, to cut out in the fall all plants bearing berries before they fall off easily, and remove them from the field and burn them. Another point, an asparagus field manured with farm yard or city stable man. gets its share of the milk ration. ure is almost sure to become infested with weeds to such a degree that it is is put up properly, but it requires caremais for fertilizing the bed are fine is liable to spoil. ground bone and muriate of potash applied at the rate of 500 pounds each per acre and worked into the soil by the harrow and cultivator in spring, or spread after the cutting season is over, just as may be found most convenient; the fertilizer is needed late in the season in order to produce a heavy after growth upon which the strength of the roots depend, and with this, of course, the certainty of a good crop the next year. Whether the fertilizer will act most effectually spread early in spring or at the end of cutting season depends much on the weather; in order to make sure that the fertilizer is soaked in as deeply as the roots go, it is probably better to spread it early in the season.

WHY THE HENS DO NOT LAY.

There are a great many reasons, writes Webb Donnell, of Maine, why a particular flock of hens may not lay, but I think I could have told the owner of a well requires a large technical knowlflock that I saw recently the special causes why his fowls were refusing to fill the egg basket. And the reason was not less money, whether the creamery be inan uncommon one. Some thirty hens dividual or co-operative. were confined in a room about eight by ten feet. To be exact there were thirtyone hens and a cockerel in this small space, giving each one two and a half siderable part of this extra supply of feet of floor space-less than half the space that should have been given. Fifteen hens would have laid double the number of eggs in such quarters that the if well managed; there is a right and cost less than half as much to feed. It is rarely that sufficient room is afforded to a flock of fowls. If it contains twenty specimens, these are placed in the henhouse. If in the fall the flock has increased to thirty-five, these are crowded into the same quarters-too small, perhaps, for the original twenty-then follows disappointment because so few eggs are obtained.

If any one will study the habits of fowls he will find that the smaller the flock the larger will be the proportionate individual yield of eggs. A hen, though domesticated, delights in surroundings that suggest her originally wild state. She does not like to be jostled by her neighbors, but delights to steal away by herself to lay her eggs in some dark cor-ner out of sight. It pays to respect her preferences. Provide more room, or keep lewer numbers. Six or seven square feet of floor space is little enough for each fowl, and the nests ought to be con-structed so the light will not fall into snakes in metal threads, but the most them. The best results are obtained appalling innovation will be the strap where a part of the main room is partiwhere a part of the main room is parti-tioned off for a laying room. It can long obsolete.

also be used for a roosting room where the fowls will be very warm on cold winter nights, as there should be no large windows in this apartment.

Another cause for the poor results with the flock first mentione i was the filthy condition of the floors. It is strange that people who believe firely in cleanliness for the human family should allow the thing, it ought to be remembered that poultry will not do well unless they have dry, clean quarters. Fowls with colds in their heads and rhumatism in their legs, and their whole system poisoned by breathing foul air, are not likely to lay many eggs. Arrange a tight platform under the roosts, from which the droppings can be removed frequently, and cover the floor with coal ashes, dry swamp muck, or road dust; then, if the walls are kept well whitewashed, it will not be necessary to hold one's breath on entering the room. Fowls will not lay well in filth, nor is it pleasant to think of eating poultry that have breathed foul air for months before their appearance on the table .- American Agriculturist.

FARM AND GARDEN NOTES.

Red combs indicate vigor in poultry. Kerosene the chicken roosts once a Provide the calves shelter from rain

and sun. A little kerosene will help brighten a a rusty plow.

It rarely pays to keep a dog to drive

Hoed crops require a thorough preparation of the soil.

Use the harrow to commence the killng out the weeds.

Plant a piece of land with corn to cut and feed the cows next season. Grade the wool on the farm rather than

send to market as a mixed lot. Clover is the first crop to harvest. Be

ready to handle in good season. Never feed a growing hog more than

it will eat up clean at each meal. When the skimmed milk is fed to ani-

mals a little cream left in it is not lost. If the soil is dry, plant deep; if it con-

tains plenty of moisture, plant shallow. Cracked corn is good food for fowls, but should not be made an exclusive

The variegated ground ivy furnishe a very pretty and hardy herbaceous

Muck is too dirty for bedding, but is excellent to mix with manure as an absorbent.

Oats cut in the milk and cured as hay make excellent feed for almost any kind of stock.

Land well cultivated and kept clean year after year has fewer weeds and is

easier to cultivate. The moment a farmer tries to cultivate too much land he becomes a drudge and

not smooth and flat.

Take pains to destroy all the caterpilgrounds or by the roadside. If you have a number of calves in the

same lot it will pay you to see that each Clover makes excellent silage when it

difficult to keep it clean; better mate- ful handling and heavy weighting, or it

It pays to keep stock comfortable. Exposure, unkindness, and fretting defeat, in a measure, the ends for which food is given, and result in corresponding loss.

Popular Gardening suggests that Paris green or London purple may be used with the Bordeaux mixture and thus gain a combination useful both for insects and fungus diseases. The New Jersey State Agricultural

Society, ballotting for the best three grapes for general use, one of each color, decided in favor of the Brighton, red; Worden, black; and Niagara, white. From experiments made with blue

grass by the Iowa Experiment Station it appears that this grass is richer in albuinoids and crude protein than timothy, red top, orchard grass, or low meadow

To run a creamery or cheese factory edge of the business. Any mistakes made for lack of this knowledge means

It pays to feed crops bountifully. The extra yield from the extra supply of plant food is largely clear profit. A conplant food can be obtained by frequent and thorough cultivation.

Dairying will always pay the farmer wrong way of doing it-just as much so as in the conduct of any other business. There are money making dairymen, and there are those who keep cows at a

Orchard and Garden tells that those who wish to make a trial of growing a few chrysanthemums in what is called "the single stem and single flower" style may put up in cuttings any time from the middle to the last day of May, or

even later. The quietest cows are the most productive and profitable, and are reared from calves which have been hand-fed. and made perfectly docile by gentle training and handling up to the time when they come into profit. This gentle disposition and docility are inherited.

Among peculiar shoes of recent introduction are velvet carriage boots with lace ruffles around the top, and suede house shoes ornamented with crested

HOUSEHOLD AFFAIRS.

CLEANING DECANTERS. To clean glass bottles and decanters, break up a few egg shells (that have not been cooked) into the article to be cleaned and put in a little cold water. If greasy, take warmish water with a little salsoda. Shake well and rinse out with plenty of clear, cold water. Let them drain thoroughly. This is the method used in the south of France. To take out stains, put into them spent tea leaves and shake them up and down, rinsing thoroughly .- Detroit Free Press.

A BABY'S NEED OF WATER.

One of the things that mothers, and especially young mothers, need to be reminded of over and over again, is that children oftener suffer during the warm monts with thirst than with hunger. The fluid portion of the milk is quickly taken up into the body, leaving the solids in the stomach too thick to be digested.

In warm, dry weather healthy babies should have a drink of water once an hour, and their frequent fretfulness and rise of temperature are often directly due to their not having it. At the time of dentition water soothes and lessens the inflammation of the gums, and thus frequently stops the fretting restlessness universal in children at this period .-New York Sun.

SEASONABLE DISHES.

Lamb's Tongue With Brain Sauce-Boil one or more tongues in salted water until tender. Tie the brains in a piece of muslin, after washing them and picking the fibers from them, with a teaspoonful of minced parsley to each pair of brains, and simmer in salted water for fifteen minutes. Drain, chop fine, season with pepper and salt, add a gill of cream and a teaspoonful of butter cut in bits and rolled in flour. Simmer for two minutes, skin the tongue, place on a hot dish and pour the brain sauce around it. Braised Shoulder-Have your tutcher

bone a shoulder of lamb, fill the opening with any kind of a forcement, sew up and braise slowly for two hours. Serve on a puree of spinach. As a regular braising pan is seldom found in ordinary kitchens, it may not be amiss to say that as good a result can be obtained by skewering a few slices of very thin and fat bacon over the meat to be cooked and then simmering slowly in a close covered saucepan, adding only enough water to keep from burning.

Boiled Tomatoes-This is one of the nicest ways of serving this healthful fruit. Put enough water over the fire to cover the tomatoes you wish to boil, adding a tablespoonful of salt to each quart of water. When it reaches the boiling point drop in solid, not overripe tomatoes with the stem side down and cook until they are easily pierced with a sharp-tined fork. Lift them from the water, skin quickly, and sprinkle with sugar, pepper, and more plentifully with salt. Put a generous bit of butter on the top of each, and lay on small squares of buttered toast.

Broiled Shoulder of Lamb-Many excellent dishes can be made from the cheaper parts of lamb. Take the shoulder, weighing two or three pounds, and cook slowly in water until tender; lift lars nests you see whether on your own out and press between two plates until cold. Then score the flesh to the bones in inch squares and rub well with a powder made by mixing one teaspoonful each of salt and pepper and half a teaspoonful of mustard. Broil over a clear fire, but several inches above it, until hot through, place on a hot dish, dot with butter, add a few drops of lemon juice and serve.

How to Boil Asparagus-It may seem unnecessary to give directions for so simple an operation, but it is rarely indeed that one sees a properly-cooked dish of this delightful vegetable. It is generally placed in the pot horizontally, which overcooks the most delicate part, the head, and half cooks the stalk. Take pains to cut the stalks of equal length, tie in a firm bunch and stand upright in a deep saucepan, leaving nearly two inches of the heads out of water. The steam will cook the heads sufficiently, while the hard, stalky parts, which may thus be cooked longer, will be rendered soft and succulent, and fully a third more will be eatable.

Breast of Lamb With Peas-Remove the skin from a breast of lamb with most of the fat, and cut it into neat pieces. Dredge these with flour and put them. into a stewpan with an ounce of fresh butter, letting them remain until lightly browned on both sides. Add enough warm water to nearly cover, some sprigs of parsley tied in a bunch, and a small onion. Cook until the meat will only require about twenty minutes longer cooking. Skim the fat from the surace, take out the parsley and onion, throw away the former and mince the latter, returning it to the pot with three cupfuls of shelled green poas. When the peas are tender place the meat on a hot dish, take out the peas with a per-forated ladle, place them around the meat, and send to the table with the

gravy in a boat. Asparagus Soup-This is a cheap soup when one has an asparagus bed. Cut off the hard ends of two bunches of asparagus and boil the remainder until tender in salted boiling water first hav-ing cut off the tips to be boiled separately for an omelet or to garnish some dish; drain the asparagus when tender; put three tablespoonfuls of butter into a stewpan, add the asparagus, simmer for five minutes, dredge with three table-spoonfuls of flour and dilute with two quarts of chicken or veal broth and one of boiling milk. Simmer for ten minutes, season with salt, white pepper and nutmeg and press through a very fine sieve. Serve with small dice of dried bread. This soup is very good if milk alone is used. If a half pint of cream is added and a half cupful each of cooked green peas, string beans and asparagus tips it is called puree of asparagus printanlere.—American Agriculturist.

Ontario, Canada, has an agricultural text-book in her common schools.

NEWS AND NOTES FOR WOMEN.

Skirts are growing longer. Brown was never more popular. Indiana has women notaries public.

Fur capes will be worn all summer. Finger rings remain as popular as

Ginghams with a lace design can be

The streets of New York are filled with white-gloved women. Minnie Hauk, the singer, was born in

New Orleans in 1853. Lover's knots of ribbon give the latest touch to a lace flounce.

Mrs. Robert Goelet, of New York,

pays taxes on \$3,000,000. Diamond asps are worn as brooches and as ornaments in the hair.

The bracelet par excellence is a gold bangle with an Egyptian inscription. Thirteen more women than men voted at the municipal election in Cawker City,

A new brooch imitates in gold a little shoe, the rosette of which is formed of pearls.

Young women employed at the British Museum receive two cents per folio for

A new veil, called fil de Vierge, is of thread studded with pearls or electric

blue stones. The latest flat is that simplicity shall prevail in the street though magnificence

runs riot everywhere else. The first trades union of women in Belgium is an organization of women to-

bacco workers in Antwerp. In the fashionable New York boardingschools a manicure calls twice a week to

treat the hands of the pupils. A fat figure can be reduced in appearance by trimming the darts with braid one-sixteenth of an inch wide.

The Montreal (Canada) General Hospital refuses to admit female students to the privileges of the Institution. Enamelled snakes are demanded in the

jewelry trade and tinsel snakes from the milliner and dealer in fancy goods. A new brooch likely to please very young ladies consists of a pearl key

thrust through a heart-shaped padlock. The best dressed woman in the world is said to be Queen Margherita, of Italy. She seldom wears a dress more than

That Tired Feeling

Prevalls with its most enervating ar effect in spring and early summer, when the tools effect of the cold air is gone and the days gro warmer. Hood's Sarsaparilla speedily overcomes "that tired feeling," whether caused by change of climate, season or life, by overwork or illness, and imparts that feeling of strength and self-confidence which is comforting and satisfying. It also cures

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Martinsville, N.J., Methodist Parsonage. "My acquaintance with your remedy, Boschee's German Syrup, was made about fourteen years ago, when I contracted a Cold which resulted in a Hoarseness and a Cough which disabled me from filling my pulpit for a number of Sabbaths. After trying a Physician, without obtaining relief-I cannot say now what remedy he prescribed -I saw the advertisement of your remedy and obtained a bottle. I

received such quick and permanent help from it that whenever we have had Threat or Bronchial troubles since in our family, Boschee's German Syrup has been our favorite remedy and always with favorable results. I have never hesitated to report my experience of its use to others when I have found them troubled in like manner." REV. W. H. HAGGARTY,

of the Newark, New A Safe Jersey, M.E. Conference, April 25, '90. Remedy.

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1891 Cook Book

A Wonderful Bronze Pagoda.

A missionary who has settled in the province of Sz-Chuan, Central China, and who has visited the great Buddhist peak, Mount Omel, describes the temples around the base as still showing many wonderful works of art. Near the foot of the mountain there still stands a pagoda of bronze fifteen stories high, be-lieved to be upward of a thousand years old. From the ground to the polished ivory tip this immense structure is literally covered with delicate figures of men, beasts, birds and reptiles. Of figures of Buddha there are no less than 4700 within the province, most of them in the immediate vicinity of the sacred peak.

A Magnificent Wainut Tree.

A veneer mill in Grand Rapids, Mich. recently purchased a magnificent specimen of blister walnut, which cut up in to five logs twelve feet long and one seven-foot log, all of them as round and regular as if turned in a lathe. The logs range from forty-eight inches in diameter at the butt of the tree to thirty inches, and will cut about 6000 feet of rare and very valuable stuff. It is to be cut into fancy veneers .- Philadelphia

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