



HOUSEHOLD AFFAIRS.
TEMPERANCE.

FEEDING UNTHRESHED OATS.
If oats are to be fed unground, they might generally as well be fed unthreshed. Cut them up, mixing the grain and straw together, and both will be eaten. All young animals will so thoroughly masticate this cut feed that the digestion will be nearly perfect. If any of the straw butts are left, wet them and feed with a mixture of corn meal and bran. The corn meal will stick to the wet straw so that all will be eaten with a good relish.—Boston Cultivator.

WHEAT FOR POWLS.
Wheat is a grain that hens like and, in moderation, should have at all seasons. In the wheat fields after harvest they naturally seek and live the greater part of their time picking up the loose wheat found about the stubble field. For laying hens this grain fed in the morning three times a week will do much toward bringing them into condition to lay. Too much, however, has a tendency to fatten rapidly, retarding laying. Good old wheat is always cheaper food than screenings. Barn-floor sweepings are nearly as good.—American Farmer.

PROTECT YOUR FRUIT TREES.
A bit of wire netting or tarred paper wrapped carefully about the base of young fruit trees should give them good protection from mice and rabbits during the winter months, say a rabbit journal. A split tube or a flexible wooden covering might also answer. It does not pay to plant fruit trees, and care for them during the season, only to have them destroyed in the winter from lack of care. Litter and weeds of any kind about the base of an unprotected tree or near by in the orchard, are simply a cordial invitation to the mice to come in and shelter themselves. Young fruit trees may be protected from gnawing by rabbits by wrapping the trunk with straw, hay or cloth for one or two feet from the ground. Pieces of cornstalks, split in halves and tied around the tree, with the flat side next the trunk, will keep the rabbits from eating the bark. Rabbits gnaw trees on clean ground, and mice those on weedy land. Should a tree be gnawed, heaping earth around the fresh wound will sometimes save the tree.—New York Voice.

A POPULAR BREED OF SHEEP.
The Dorset sheep has become exceedingly popular in the last two or three years. This popularity is due to its remarkable fecundity and its habit of breeding at any time of the year, thus producing lambs that may be sold at the holiday season, when all the luxuries of the table are in the greatest demand. It is somewhat strange that this sheep had been so long neglected, and the low price of most farm products has been a spur to enterprise in this direction, and this useful sheep may now be considered as fully naturalized on this side of the Atlantic.

This sheep is white-faced, in fact all white, and has a close, short fleece of four to five pounds and a tuft on the face. Its mutton is next to the South-down in general estimation, but the carcass is larger. The most valuable characteristic, however, is the early breeding, taking the ram in the spring and rearing a lamb in the fall, so as to be fit for market at Christmas, which is a special holiday in England, and more thought of, perhaps, than here. They breed again very soon after lambing, and thus produce two, and generally multiple, births within the year. The second lamb, however, is generally not pure bred, but a cross intended for mutton, and for this purpose the spring lamb is a cross commonly of the South-down, and it is sent to market as such, on account of the greater popularity of this black-faced breed in English markets. There is unquestionably a wide place for this valuable breed in America, where the sheep industry is not nearly so well developed as it should be.—New York Times.

I wonder how many ladies who have hired help to cook for and are hurried by their work know what a saving of work it is to drain their dishes? Ask a housewife, I tried draining them by piling them in a pan, but did not like it because the water from the dishes would be in the bottom of the pan, of course, and one edge of each dish would be wet. So I tried this way and like it much better: Wash the dishes, cups first, with soap and water, rinse with scalding water and turn into a pan which has a tea-towel folded and placed in the bottom. The towel will absorb all the water and the dishes will be just as bright as when wiped, if soap is used and they are rinsed well.—New York Journal.

DO YOU KNOW?
That you can clean a sponge by soaking it a few hours in cold buttermilk! That lettuce has recently been pronounced a sleep-producing! That lemon may be kept fresh by wrapping them in paper and inclosing in a closely covered pot or jar! That wash-leather should be washed in warm—not hot—water and yellow soap! That a schoolboy's "rubber" will take many a spot out of kid gloves! That combs and brushes should be quickly washed in warm water and soda! That a good liquid glue may be made by pouring naphtha upon shellac until it is of a creamy consistency! That household pests feed before an application composed of two ounces of quicksilver and the whites of two eggs.—New York World.

SEALING JELLY JARS.
Strain jelly into jelly jars which have been thoroughly washed in soap and water and have been standing in boiling water for half an hour. When the jelly is cool pour over it a small quantity of melted paraffine; let it harden; then pour in more, for as this first hardens it may crack or shrink from the sides and leave spaces where ferments may enter. In other words, the jars need to be made air tight—not that the air does mischief, but because it contains the organisms which on entering the jelly cause by their growth the changes known as "souring." The object is to exclude all micro-organisms. This may be done in other ways than by the use of paraffine. Cut a piece of white paper just large enough to cover the jar; soak in alcohol for five minutes, then fit it to the tumbler and pack over it a wad of sterilized cotton batting, letting it fill the mouth of the jar or tumbler like a stopper. This is an effective means of preserving all kinds of fruit, as micro-organisms cannot go through the batting. Care must be taken, however, to have it thoroughly sterilized. This may easily be accomplished by making the wads of the required shape and size, and putting them on a tin plate in a hot oven for half an hour. When putting the cotton into jars be careful not to touch the under side of the wad or allow it to touch anything until it is placed in the jar; each may be wound with a piece of cloth to make it look neat, or a piece of paper may be tied over it.—Albany Argus.

RECIPES.
Oat Meal Pone.—After oat meal has been boiled, put two pints in a buttered pan, season with salt and half a cup of sweet milk to moisten it. Bake for half an hour, in a steady oven. Serve well hot.

Estrela Pudding.—Five well-beaten eggs; two and a half teaspoonfuls of sugar; two tablespoonfuls of butter; one cup of chopped raisins, flour to stiffen. Bake two hours.

Fish Omelet.—Make a plain omelet with six eggs, and when ready to fold, spread over it fish prepared as follows: Add to a cupful of any kind of cold fish, broken fine, a cupful of cream and a teaspoonful of butter. To be seasoned with salt and pepper.

Spice Rolls.—Take a piece of bread dough, roll it half an inch thick, spread butter over it, and sprinkle with cinnamon and white sugar, roll it up as you would a jelly cake, cut in pieces an inch thick; place them in a pan close together. Let them rise, and bake twenty minutes.

Mush Biscuit.—Mix enough flour with two quarts of cold milk, and half a cup of lard to make it roll nicely on a moulding board. Roll the dough about as thick as you would for biscuits, cut it into cakes with a biscuit cutter, and bake a rich brown color, for twenty minutes.

Fried Egg Plant.—Make a weak solution of salt and water, pare the egg plant and cut in thin slices, let them soak in the solution an hour and a half; then take them out and wipe the slices dry; dip in beaten egg and roll in grated dry bread or cracker crumbs. Fry in hot butter until soft and nice brown and serve.

Potato Souffles.—Boil six fair-sized potatoes and mash very fine, avoiding any lumps. Boil one cup of milk and one cup of butter; add the potatoes, salt and pepper sufficient and beat to a cream; then add, one at a time, the yolks of five eggs and beat it well. Beat to a stiff froth the whites of the eggs and add this to the mixture; stir lightly, pour into a buttered pan and bake twenty minutes.

Cranberry Tarts.—Take a pint of well-ripened cranberries and boil till tender in half a pint of water. Strain, squeezing out all the juice, and then put on to boil again, adding a pound of sugar to a pint of juice. Boil just twenty minutes and then set aside to cool. Make a large pie crust and cut it into circles as large as the top of a table goblet. Pinch a strip of crust around the edges and bake quickly in hot oven. Fill the baked crust with the partly cooled cranberry jelly and set in a cold place to harden and pleasant tarts will be made.

Faithful Arctic Dogs.
It has not been generally considered that in the various arctic expeditions which have been made the sled dog has played an important part. In the recent journey of Lieutenant Peary 1300 miles were made by sledges drawn by these faithful and useful animals, and they averaged, according to Mr. Peary's statement, about twenty-one miles a day. The dogs require about the same amount of food as one man, and draw a load about one-fourth greater than such a man.—Chicago Herald.

The "Mint House" of Boston.
The "mint house" in Boston existed about thirty-four years. All the coins issued from it bore the dates 1692 or 1693, the same dies being used, probably, throughout the thirty-four years of coining. Some coins had been made in Bermuda for the use of the Virginia colony as early as 1644. Copper coins, bearing the figure of an elephant, were struck in England for the Carolinas and New England in 1684. Coins were also struck for Maryland, bearing the effigy of Lord Baltimore. A mint was established at Rupert, Vt., by legislative authority in 1785, whence copper cents were issued, bearing on one side a plow and a sun rising from behind hills, and on the other a radiated eye, surrounded by thirteen stars.—Boston Cultivator.

FOOD MADE ME SICK.
"First I had pains in my back and chest, then fast feelings at the stomach, and when I would eat, the first taste would make me feel sick. Of course I ran down rapidly, and lost 25 lbs. My wife and family were much alarmed and I expected my stay on earth would be short, but a friend advised me to take Hood's Sarsaparilla and soon my appetite came back. I ate heartily without distress, gained fifteen pounds a week. I took eight bottles of Hood's Sarsaparilla and never felt better in my life. Hood's Pills cure Nausea, Sick Headache, Indigestion, Biliousness. Sold by all druggists.

DR. KILMER'S SWAMP-ROOT.
Lumbago, pain in joints or back, brick dust in urine, frequent cuts, irritation, inflammation, gravel, ulceration or catarrh of bladder. Impaired digestion, gout, biliousness, head-ache, Swamp-root cures kidney difficulties, Leucorrhoea, urinary troubles, bright disease. Pure Blood, Scrofula, malaria, great weakness or debility. Guaranteed—One bottle of this medicine will cure you of all the above complaints. At Druggists, 50c. Size, \$1.00 Size. Write for Circulars. Hood's Sarsaparilla Co., Lowell, Mass., U.S.A.

GOITRE
Dr. J. H. Smith, Belleville, N. J.
OPIMUM.
Morphine Habit Cured in 10 to 20 days. No pay till cured. Dr. J. H. Smith, Belleville, N. J.

PROMPT, GOOD WORK.
RHEUMATISM.
NEURALGIA.
Mr. Willet F. Cook, Canajoharie, N. Y., writes: "I awoke one morning with excruciating pains in my shoulder. Tried various remedies for sudden pain without effect, went to my office; the pain became insupportable. Dr. JACOBS OIL, effect magical, pain ceased, and at 10 o'clock went to work; cure permanent."
LITTLE RAPIDS, Wis.
I would die. She bathed her face and head with ST. JACOBS OIL, and it cured her in four hours.
CARL SCHEIBE.

Weeds as Big as Trees.
Sage brush is known to scientists as *artemisia tridentata*. Most persons who are familiar with it think of it as an ordinary weed of small size, and even so high an authority as the Encyclopaedia Britannica refers to it as growing in "treeless valleys and slopes." It will astonish most persons to know that it sometimes grows to such proportions as to provide a section of country with trees of its own wood, producing groves of thick-trunked and comparatively tall trees, instead of mere weeds. Professor Elwood Meade, the State Engineer of Wyoming, while exploring the northern and central parts of that State last summer, came upon a district where the sage brush thrived thus gigantically. Many of the sage trees that he saw were eighty feet high, with trunks at least a foot in diameter. This was in the Big Horn Basin, east of the National Yellowstone Park and northeast of the Wind River Indian reservation, where the No Wood River joins the Big Horn. Professor Meade returned to Cheyenne enthusiastic in his praise of the stockmen whose cows range there. It is as big as some of the older States, and will provide plenty of water for irrigation from the tributaries of the Big Horn River. Several very large irrigable tracts have not yet been surveyed. No railroads yet reach the district, but the Burlington and Missouri Railroad is building to Sheridan in the county of that name, and has employed its agents to "spray out the land" beyond. Professor Meade had never seen such big sage brush as he discovered there, but since his return he realizes the truth of Solomon's assertion that there is no new thing under the sun, because he has been informed that at some point in California the same weed "grows to such proportions that the people cut it for cord wood."—San Francisco Examiner.

A Ruddy Glow.
on cheek and brow is evidence that the body is getting proper nourishment. When this glow of health is absent assimilation is wrong, and health is letting down.
Scott's Emulsion
taken immediately arrests waste, regardless of the cause. Consumption must yield to treatment that stops waste and builds flesh anew. Almost as palatable as milk. Prepared by Scott & Bowne, N. Y. All druggists.

THE KIND THAT CURES.
It is reported that a gardener of Hamberg, Germany, has invented a practical airship, which can be propelled through the air and guided in any direction. It is a cigar-shaped affair, with a car hanging below it, and is operated by an aluminum oil engine, and makes a thousand revolutions a minute. The aeronautic department of the German army is experimenting with it.—Piscayune.

The Most Pleasant Way.
Of preventing the grippe, colds, headaches and fevers is to use the liquid laxative remedy, Syrup of Figs, whenever the system needs a gentle, yet effective cleansing. To be benefited one must get the true remedy manufactured by the California Fig Syrup Co. Only for sale by all druggists in 50c. and \$1 bottles.

How's This?
We offer One Hundred Dollars reward for any case of Catarrh that cannot be cured by taking Hall's Catarrh Cure. Dr. J. C. Allen, of New York, writes: "I have been afflicted with Catarrh for several years, and have tried all the usual remedies, but have failed to get any relief. I purchased one of your bottles of your Catarrh Cure, and it cured me. I feel now as if I were a new man."—New York, N.Y.

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RISING SUN STOVE POLISH.
Do Not Be Deceived. Buy the Rising Sun Brand. This brand of Stove Polish is made in England. It is the best and most economical Stove Polish ever made. It cleans, shines and protects the surface of the stove. It is sold in all colors and in all quantities. Buy the Rising Sun Brand. It is the best and most economical Stove Polish ever made.

SHILOH'S CURE.
Cures Consumption, Coughs, Croup, Sore Throat. Sold by all Druggists on a Guarantee.

WORN NIGHT AND DAY.
This is the best and most economical Stove Polish ever made. It cleans, shines and protects the surface of the stove. It is sold in all colors and in all quantities. Buy the Rising Sun Brand. It is the best and most economical Stove Polish ever made.

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Cures Constipation.
Cures Constipation, Coughs, Croup, Sore Throat. Sold by all Druggists on a Guarantee.

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For renovating the entire system, eliminating all poisons from the blood, whether of scrofulous or malarial origin, this preparation has no equal.

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