It is advised in the American Florist to get rid of moles as follows: Knock off the rosin from a ball of potash, pulverize the potash, make openings in the juns, drop in a tablespoofu of the potash and cover the opening with a flat stone. I tried it and the moles disappeared in a few days. Ball potash is very caustic and must be handled with caution to avoid injury to the one using it.

to the farmer, however high its commercial value might be. The question is not how many pounds of fertilizer for the money, but how much potash, phosphoric acid and nitrogen and their form. This question involves in a great measure the profits and losses in New Eng.

inch of sait, put on the cover and set away in a cool, dry cellar. No vege-tables or fruits should be stored in a

CARE OF WORK HORSES AT NOON.

When work horses are brought in at noontime, the harness should be removed the sweat wiped off and the brush and curry comb freely used. The shoulders should be washed if they are sweaty or sore. Before starting work the sore shoulders may be softened with the party water the horses. castor oil. Do not water the horses while warm, nor feed them grain. Both at noon and at night the horses should dition for the assimilation of solid food. If obliged to give a short hour at noon give a larger ration of grain, or what is still better cut the hay into half inch lengths and add the usual quantity of ground feed, sprinkled with water, and thoroughly mix. This can be caten rapidly, and will digest more readily than when fed separately in the dry, dusty state.—American Agriculturist. be watered previous to feeding grain. The stomach will then be in better con-

## HOW TO KILL BRUSH AND BRIARS.

How to kill brush and brians.

To farmers who live in timbered region this question is an interesting problem. There is a theory with some, who ought to know, that there is a day, with the moon in right quarter and the sign of Zodiac in the right place, that a tree or shrub should be cut to kill it root and branch. All this sounds well enough to them, but years of experience has failed to verify such theories. A sapling may be cut in the winter that will never sprout, and it may be cut in will never sprout, and it may be cut in the light of the moon in August, when the sign is in the heart, and sprouts will appear abundantly. We cut brush every day in the year, and some will die no matter when they were cut, and some no matter when they were cut, and some will not due. If sprouting is done twice a year, say June and August, for two or three years, no sprouts will appear the next year unless it be sassafras or post

The whole secret of killing, other than grubbing, seems to be in sap poisoning. The sap must sour, which kills the roots. Hence some practice cutting the stumps a foot or more in height. An experiment of this kind showed a decided gain, since the stumps rotted out in four secret.

decided gain, since the stumps rotted out in four years' time from cutting. The killing of briars, especially dew-berries, baffle all skill and industry. At one time it seemed they were gone, but when the land was put down to meadow they came up as strong and vigorous as ever. Sassafras has been alluded to; nobody ever killed one by cutting it off at the ground. The same is true of persimmon. They need very different treatment. When cut a foot or two from the ground sap poisoning is more possible and effective.—American Farmer.

WILD FLOWERS AND THEIR CULTURE.

People usually make too hard work of cultivating wild plants. They are apt to attempt to imitate the natural conditions under which they find the plants. This, to a certain extent, is wise, but in most cases it is easily carried too far. The problem is simplified when we once come to understand that wild plants grow to understand that wild plants grow where they are obliged to grow, rather than where they desire to grow. Because a plant grows in the woods is little reason to expect that it may not grow equally as well in the sun. And then, it is not necessary to wait until fall or spring to take up the wild plants. At every outing, whatever the time of year—if the ground is not frozen—I mean spring to take up the wild plants. At every outing, whatever the time of year—if the ground is not frozen—I mean to go prepared to bring home roots. In these sultry July days I am bringing in this way, the rains carry down much home wild herbs, and next year I expect to see most of them bloom.

home wild herbs, and next year I expect to see most of them bloom.

I dig them up with a comfortable ball of earth, cut the tops off nearly to the ground, and keep them moist until I get them home; then they are set in the border, and if 'dry weather follows, a little water given occasionally at sundown helps them to grov. I do not pretend to say that July 13 as good a time as April or October to move plants, but one must capture the good things as he finds them. The native orchids, how. ever, usually require careful management, being analog the most difficult of native plants to colonize. Most of them

moist subsoil.

If a water supply is at hand, a moist plat under trees or about buildings, where there is some protection from wind, can be made, and clumps of many species to removed with safety. It is best to remove them in summer, when the flowering season is past. — American Gardening.

HARVESTING AND STORING POTATORS.

WHEN BUYING FERTILIZERS.
Farmers should bear in mind that the "commercial valuation" is not the only thing to be taken into consideration in buying a fertilizer, says the Rhode Island Station. To illustrate: Suppose that the crop and soil demand largely phosphoric acid and potash and little nitrogen, then a fertilizer with a high percentage of nitrogen, but low in the other elements, would be of little value to the farmer, however high its commercial value might be. The question says the possible.

HARVESTING AND STORING POTATOES.

That potatoes require even more care than grain in harvesting, is verified by a long experience. Unless the soil is very heavy and wet, digging should never be done early in the fall. Potatoes should remain in the ground until the vines have become dead, and, if the weather its warm and dry, they should remain still longer. Of course there are exceptions as when blight withers the vines and extends down to rot the tubers. Then the crop should be harvested and stored in a dry, cool place as quickly as possible.

other elements, would be of little value to the farmer, however high its commercial value might be. The question is not how many pounds of fertilizer for the money, but how much potash, phosphoric acid and nitrogen and their form. This question involves in a great measure the profits and losses in New England farming.—New York World.

PACKING BUTTER FOR WINTER.

Butter to keep well must be well made, that is the buttermilk well worked out and a full ounce of pure salt worked into each pound of butter. If packed into each pound of butter. If packed into each pound of butter. If packed into each pound of butter as made and keep each layer covered with a cloth and salt until the next one is added. Fill the tub within one inch of the top, then sprinkle on a little salt, cover with a cloth, and tuck in the edges all around next to the tub, then cover with a half inch of sait, put on the cover and set away in a cool, dry cellar. No vegetables or fruits should be stored in a cellar where butter is to be known the control of the country. It is always the best plant to do not not not possible.

Provided normal conditions exist, and there is no disease in the crop, potatoes for winter storing should remain undug until late fall, even until the last of October. If possible, harvest when the ground is dry, cool place as quickly as possible.

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sway in a cool, dry cellar. No vegetables or fruits should be stored in a
cellar where butter is to be kept, because
they are very likely to exhale odors that
will be absorbed by the butter, even if
the butter is kept in a close vessel.—
New York Sun.

CARE OF WORK HORSES AT NOON.

CARE OF WORK HORSES AT NOON. and do not take them from these receptacles until they are put in the bins in the cellar. The mode, practiced by some farmers, of pouring them into a wagon box in the field, from which they are should into are shoveled into a chute, whence they side into the cellar, is ruinous to their keeping qualities, and should never be

The cellar, or store room, should be dry, well ventilated, and cool. Do not mass the potatoes together in big bins; they will "sweat" the same as hay or grain when in bulk, and will heat and

FARM AND GARDEN NOTES. Late hatches of turkeys seldom prove

A pond is not necessary in raising Pekin ducks.

Sheep cannot thrive on filthy food or

It is always an item to keep sheep as

The Chinese sacred lily blooms as well in pebbles and water as in soil.

Orange trees may be planted successfully almost any month in the year.

Change the flock to fresh pastures occasionally; they will thrive better.

Select now next year's hens and fatten as breeders.

The Newtown pippia is popular, not only for home consumption but for the foreign trade.

for forcing, which may be done at a temperature of sixty degrees.

When the lambs are weaned be sure that they have access to a good supply of water. This is essential to thrift.

While a few sheep can be kept on almost every farm, they should not be yarded with the cattle and horses.

Keep in a good condition now; a sheep in a vigorous, thrifty condition in the fall may be considered half win-The new Princess strawberry, which originated in Minnesota, was named by the Horticultural Society of that State; it at the same time took drst prize over

fifteen new seedlings. Put in a crop of turnips for your geese and ducks. Store them away for winter, and during the cold season cook them and thicken with bran and shorts,

and you will have a cheap and nutrition mess for them. An experienced peach grower says:
"Don't force a too rapid growth while young, as it tends to produce a tree subject to early deay. Apply no futilizer upon the peach orchard in good scil until the pearing period.

On clay soils poultry rands may be

HOUSEHOLD AFFAIRS.

A very dainty and soft carriage robe for baby may be made of silk or silk-oline, tufting it with baby ribbon bowa-And in place of padding it with section or down, milk-weed may be used, sometimes known as New York State cotton. Most every one who has been in the country has seen it growing by the road-side, and now is the time to gather it. The process it has to undergo to prepare it for use is this: Remove the pod and the seeds and then take the silkly part away from the pitch. Next, dry the silk by putting it in a cheese-cloth bag and hang it in the sun for about two hours. It is now ready to use. Sofs pillows and head-rests also may be stuffed with it, and they will be equally as soft as down and about quarter as expensive.—New York World.

CLAM BROTH FOR AN INVALID.

In making a clear clam broth for an invalid, wash the clams and put them over the fire in a sauce pan until they open. Draw off the liquor, strain it, and season to taste. In some cases the soft part of the clam may be given the patient. It the flavor is too strong dilute with boiling water. Clam bouillon is also nourishing for invalids and an appetizer as well. Open twenty-five large clams without boiling them. Wash, drain and do not use the liquor. Chop the clams and put them in a double boiler until the heat draws out as much juice as possible. Drain and press the juice as possible. Drain and press the clams and put the juice in a sauce pan. Mix four ounces of flour thoroughly with the white of an egg by beating, add to the broth, and when it reaches the boliing point strain it at once through a napkin and and season slightly. It may be diluted with milk or water.—Nev York Post.

HOW TO KEEP FOOD.

All foods should be kept separate

All foods should be kept separate from each other.

Keep fresh meat above the ice.

Keep cold cooked meat in a clean, dry 'safe" or wired cupboard.

Keep potatoes and all root vegetables in a box or bin in a dry cellar.

Keep butter in a covered crock or tub in a cool, dry place.

Cranberries may be kept for months in crocks or jars, and covered with

in crocks or jars, and covered with

water.
Sugar, rice, hominy, farina, oatmeal and the like are best kept in bags or boxes in a cool, dry closet.
Milk should be as far as possible separated from other food and kept clean

and cool.

A basket kept on a swinging shelf is

Toberet telepton a swinging sent is the proper receptacle for eggs. Coffee and tea should be kept in close canisters by themselves. Spices also. Baking powders, carbonate of soda and the like keep best in small, selfsealing glass jars.

Lard should be hard, white and kept

in a covered crock.

Dried fruits are best kept in bags and hung upon a dry wall, but they may also be well preserved, if properly dried, in

be well preserved, if properly dried, in boxes.

Apples and oranges keep longest by being wrapped separately in tissue paper and spread out, so as not to touch each other, in a cool, dry place.

Pies, cooked meats, cold cooked veg-ctables and the like must be covered, not kept in a wired cupboard, or "safe," as it is called.

as it is called.

All food that is not perfectly sound, that is unripe, that is allowed to dry, or accumulate the particles floating in the air, is unwholesome.—St. Louis Republic.

RECIPES.

Sweet Potato Waffles—Take two tablespoonfuls of mashed sweet potatoes, one spoon of butter, one of sugar, one pint of milk and four tablespoonfuls of wheat flour; mix all together and bake in waffle irons.

Hickorynut Cookies-Three eggs, well beaten; two cups yellow (light brown) sugar, one cup sour cream, one cup pork fryings, one cup nut meats, one heaping teaspoenful sofa; flour to roll; do not roll as thin as sugar cookies; bake in

moderate oven. Rice Fritters—Two cups of cold boiled rice, one cup of milk, a little salt, one cup of sifted flour, one teaspoonful of baking powder, one egg, white and yolk beaten separately and white added last. Beat all up together and drop from a spoon into hot lard.

Roasted Chicken-A spring chicken

roasted Unicken—A spring chicken roasted is more delicious if cut open up the back, rolled in sifted bread crumbs and placed inside down in a dripping pan containing a plentiful allowance of hot butter, than when rosted whole. Baste often, be careful and do not scorch, and serve with brown gravy in a boat.

Egg and Cheese Salad—Slice a dozen hard-boiled eggs, and put a layer of cheese in the dish. Grate on a thick covering of cheese, and then another layer of eggs, alternating with the cheese until the eggs are used up. Sprinkle over the top a few cappers and fine-chopped pickles. Pour over it all mayonnaise sauce, and again cover with grated cheese.

Brown Sauce—One table spoonful butter, one table spoonful flour, one-half pint of stock, one-half teaspoonful onion juice, one-eight teaspoonful of pepper, one-half teaspoonful of salt. Melt the butter, stir until dark brown, add the flour, mix well, add the stock and stir continually until it boils; add onion juice, salt and pepper, and it is ready for use.

Meat Scallops-When there is con-Meat Scallops—When there is considerably cold meat at hand chop fine, and make a scallop. Butter a pudding-dish and line the bottom with a layer of bread crumbs, add a little salt and a few bits of butter, then a layer of meat and another of bread crumbs, and so on till the dish is full. Pour over the whole a bank of crawy if we here it and if you bowl of gravy if you have it and, if not moisten well with cold water, cover, and bake three-quarters of an hour, uncover and let it brown.

# Blue-Green Snow.

"There will be a blue snow before that takes place," has been a phrase of scornful derision for eons. It is repectable by reason of its antiquity, but in the light of modern research should be used with caution. For there are, in reality, three places where blue-green snow is found. One of these places is near Mount Hecla, Iceland; another, fourteen miles esst of the mouth of the Obl, and the third near the Quito, South America.—New York Advertises.

NO TO

Red is the color of the day. "Danube blue" is a new color.

In Burmah women propose to men. The fashionable boot has low heels. The long circular of lace is quite popu-The highly perfumed woman is an

Girls of twelve years or more wear the

Mackintoshes with capes and no sleeves promise well.

The shorter the woman the bigger the boa of cock's plumes.

Little red shoes must be accompan

New patterns and designs in buttons have already elicited feminine enthusi-

As soon as anything is general in fashion it is dropped by the conserva-

One of the botonists of State reputa-tion in Maine is Miss Furbish, a Bowdoin

Sachet powder sewed into the seams of gowns is happily going out with the best modistes.

Mrs. George W. Buell, of Meridan, Conn., has made a bed quilt which con-tains 1116 pieces of silk.

Among the novelties and odd compo-

sitions in jewelry is the revival of the old idea of the heart set in jewels.

A New York society woman has an

album which contains photographs of all her costumes for the past ten years.

It is said that Mrs. Adair, of Philadel-phia, whose first husband left her an im-mense fortune, spends \$120,000 a year in

A London fashionable journal is authority for the statement that 1,100,000 bonnets were sold in that city during

Julia Stark Evans, of Hampton, Iowa. the wife of an active lawyer and the mother of five children, is studying for graduation at the State University.

Elwell, the sculptor, who recently finished a beautiful bust of Miss Louise

M. Alcott, had a peculiar interest in his task, as he was one of her "Little Men."

An orange fad is among the possibili-

ties of the day. Free consumption of the fruit is said to be good for the com-plexion, and many ladies are testing the

It has been decided that the duties of Mistress of the Robes to Queen Victoria shall be performed by the Dowager Duchess of Athlone and the Dowager Duchess of Roxburgh.

Patti has grown weary of the changing color of her hair, and has finally decided to let nature have its way. At a concert in London, she appeared with beautiful coal-black locks.

Miss Mary E. Wilkins is said to write Miss Mary E. Wilkins is said to write a thousand words—uo more, no less—every day. Sometimes when the spirit of imagination is especially flery she does this much within an hour.

Caroline Eschard, an enterprising Ohio woman, pays larger taxes than any other woman in her county, is director of a bank and prominently connected with several other business enterprises.

Miss Jessamy Harte, daughter of Bret Harte, a young girl in her teens, has re-cently made her first appearance in print in a sketch of campaign life in the Ad-irondacks, for which she also furnished

The Woman's College in Baltimore, Md., was the first college in the world to make physical training a full department with regular professors and instructors. In consequence it has a vigorous set of collegians.

The Ancient Order of Foresters—encouraged, doubtless, by the laudable efforts which women have made to provide for contingencies—have decided that women shall become foresters if they so please. Special courts will be instituted, which will be directed by

One of the features of instruction in

One of the features of instruction in the Laselle Seminary, Massachusetts, is a three vears' course in cooking. It is fee of extra cost to the pupils, and at the end of each year the young women are examined, and only after a satisfactory exhibition of progress are they allowed to go on.

and lightly trimmed with lace, and the skirt had a moderate train.

Swedish girls who come to this coun

Swedish girls who come to this country seeking employment as housemaids usually bring with them at least one trunkful of household linen. It is really part of a potential wedding trousseau, for every Swedish girl counts upon getting a husband one day, and prepares against the event by years of sewing.

against the event by years of sewing.

Mme. Adam, the famous Paris bluestocking and editor, it still, at fifty-six, a very handsome woman. She is the personification of business energy. From 9 in the morning until 9 in the evening she works at her profession, and from the latter hour until 3 in the morning she gives her time to social duties.

Mme. Louise Scaling who is Persi.

Mme. Louise Sorbier, who is President of the Woman's Educational Union

dent of the Woman's Educational Union
of San Francisco, says the art of cooking
is less general among young ladies in
California than among their Eastern sisters. She finds them eager pupils, however. She believes that proficient cooks
will do more good than Prohibitionists
or temperance lecturers.

or temperance lecturers.

In New Zealand recently Sir John Hall presented a petition signed by 18,724 women of twenty-one years of age and upwards in favor of women's franchise. This is the largest petition ever presented to the New Zealand Parliament, He also presented a second petition, signed by 560 women, the two petitions containing a total of 19,284 signatures, representing a large proportion of the female population of the colony,

one week recently.

by accessories of the same color

Something New in Shears.

It is not often that an apparently useful innovation in the art of scissor or shear manufacture is heard of and doubtlers for that reason we have become apt to consider these indispensable adjuncts to civilization as probably unimprovable instruments. In a new kind of shears which has been brought on the market by an ingenious mechanician, the cutting blades are connected by a capsule, in which a simple lever movement on the closing of the instrument, causes the one blade to be drawn under by the other. The lower cheek then acts as a support, The lower cheek then acts as a support, and the upper cheek as a knife, which severs the object on the suppert. Com-pared with the orthodox soissors a Much greater efficiency is claimed for the new form of shears.—Iron.

Whether you dose a patient with a quack nostrum or a legitimate, scientific preparation. One ruins the constitution, the other builds it up. Dr. Hoxsie's Certain Croup Cure for all acute attacks to throat and lungs is \$d\$ is finguished scientific preparation, and is a sure cure. Sold by druggists, 50c. Address A. P. Hoxsie, Buffalo, N. X. Lace trimmings are used on dress-hats of fine French felt.

The youngest member of the British House of Commons is twenty two years of age; its oldest is on the shady side of ninety.

To Young Wives.

A disappointed bachelor has said that some time after marriage a man's wife ceases to be supremely attractive to him. Never was a greater libel. Beauty preserved and grace retained can never loss their charm or yield their original healthy perfection and comeliness is a sacred duty. Every young mother who will faithfully carry out the directions given with each bottle of "Mother's Friend" will never lose figure or complexion. The dainty bod will mature into the blooming rose, and old age will find her blessing the day she first used "Mother's Friend." Bradfield Reg. Co., Atlanta, Ga. Sold by all druggists.

Conductor E. D. Loomis, Detroit, Mich. says: "The effect of Hall's Catarrh Cure is wonderful." Write him about it. Sold by Druggists, 75c.



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Boyal, York Co.,Pa.,cays
that a running sore broke
out on the leg of his
nephew, Milton A. Kunkel, when he was 5 years
fold. He could not walk.

Milton A. Kunkel. Two years ago they began giving him **Hood's Sarsaparill** and in a short time the sore healed up, he regained py and rugged. Mr. Kunkel saya: We all consider his cure little short of a miracle.

German Syrup"
Two bottles of German Syrup cured me of Hemorrhage of the

Lungs when other remedies failed. am a married man and, thirty-six years of age, and live with my wife and two little girls at Durham, Mo. I have stated this brief and plain so that all may understand. My case was a bad one, and I shall be glad to tell anyone about it who will write me. PHILIP L. SCHENCE, P. O. Box 45, April 25, 1890. No mar could ask a more honorable, business-like statement.

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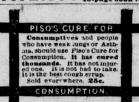
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