Harvesting Apples on the Canadias Border.

The harvest season for apples begin The harvest season for apples begin late in summer in many places, but along the Canadian border September is early enough, and most owners wait even later. The apples here, says a letter from Fan nington, Me., to the New York Post, are naturally winter apples, and they are picked to supply the late markets. Ap-ple pickers arm themselves with a stout musun bag, which they sling over their shoulders, and a light wooden ladder. musin bag, which they sing over their shoulders, and a light wooden ladder. Every apple must be picked carefully from the tree, breaking it off so that the stem is left on. All bruised and "thoraced" apples are rejected as unfit for packing. A dozen pickers go into one orchard, and soon bring the red and one orceard, and soon oring the red and golden fruit to the wagons in quantities. When they are picked, the owner begins the work of sorting them, for so much depends upon this part of the job that it is not sale to trust it to any one else. There are sourced orded in which the There are several grades into which the fruit must be devided. The first infruit must be devided. The first in-cludes all of the large, well-ripened, and handsome ones, without a flaw of any kind visible, and these are packed in rows in the barrel as carefully as so many eggs. Often these fancy apples com-mand double the price of the other grades, and the neater they are packed the better will they sell. The next grade is only a little inferior to the first, but smaller fruit is packed with it, and a few that have slight creases on the sking that have slight creases on the skins, and all of those with less color. Color counts in all fancy fruit, the purchases counts in all ancy trut, the purchasers will often take apples with a highly col-ored appearance, even though it is gen-erally known that they are inferior to the green ones. The third grade con-sists of all the apples that will not go into the two higher grades and yet are to the animals. The apple on the in to the animals. The apples in this in-stance are tumbled into the barrels with out much assortment, and the owner is satisfied if he can get in return fifty cents

profit per barrel for them. The "culls" and bruised apples from the heap are either dried, fed to animals, kept for home consumption, or con-verted into cider. Cider in modern times has partly fallen under the ban of temperance reformers; but there are enough cider-lovers left yet to make the drink a profitable one for t he manufac-turers.—New York Post.

Japan's Historic Tree.

Garden and Forest has a descriptio Material and the stands of the great pine of Japan, called Dai Matsu, which stands on the shore of Lake Biroa, some three miles from Otsu. Lake Biroa, some three miles from oran. The tree is attended by priests, who de-clare that it is mentioned in the records of their cloister 800 years ago, and that it was planted in the year A. D. 675. It is counted among the eight wonders of Japan, and its singular aspect, as it transfers its long branches out on every stretches its long branches out on every side over a scaffolding formed by more than 300 poles, has been pictured in many books of travel. Although it is fully exposed to the wind, and although its trunks and branches bear more than one lightning scar, it is still vigorous and only a gradual thinning out of its foliage bears witness to its great antiqthe diameter of the trunk is fifteen feet nine inches; its height is eighty-four feet, and the diameter of its widely-stretched crown is 242 feet, Four houses formerly stood among its branches, but two of them were ruined in a great storm a few years ago. The other two are still largely resorted to by supper parties on summer evenings, and the Japanese take especial delight in listening to the dripping of rain into the water from the boughs as they overhang

It is likely that Tam pico, Mexico, will become one of the deepest water ports of the world. The soundings now measure more than twenty feet over the bar, the greatest depth ever attained.





PRESERVING THE CARRIAGE

leather only after the soft sponge ha

CHOLERA OF FOWLS.

This disease may be known by the yellowness of the head and a drawn-up appearance of the face. But the most certain indication is the green and yel-low droppings of the town. It is a dis-ease of the liver, and is due in almost very case to wer, feeding as in the case

ease of the liver, and is due in almost every case to over-feeding, as in the case of those geese which are fed in close coops for the production of the enlarged livers, of which the popular pies known as pate de fois gras, or Strasburg pies, are made. Similar gorging with food has the same effect on fowls, but it goes beyond the mere enlargement of the liver and ende

beyond the mere enlargement of the liver, and ends in fatal inflammation.

There is no remedy; prevention by mo-derate feeding is the only cure.-New

MAKING BUTTER ON THE FARM.

For making good butter on the farm, writes Mrs. B. M. Caldwell, a great deal

more than is commonly supposed de-pends on having cows that give rich milk. The difference between rich and

York Times.

grade of meat, and the fleeces are most uniform in texture and maket value.— American Agriculturist.

TRESERVING THE CARRIAGE. The preservation of a carriage depends largely upon the way in which it is housed, says Good Roads. The barn or shed should be airy or dry, with a mo-derate admission of light. Do not let the vehicle be rolled near a brick wall. The carriage house should not be con-nected with the stable or next to the manure pit—the ammonia fumes arising from the manure ruin varnish. Do not allow mud to dry on a newly varnished REARING & GOOD COLT. allow mud to dry on a newly varnished carriage; spcts and stains will be the re sult if you do. Do not permit water to dry of itself on a varnished surface, but remove all the moisture with a chamois

REARING A GOOD COLT. To rear a good colt, these two things should be understood and acted uporr, Feed makes the animal and training makes the disposition. The very best food should be supplied the colt from the first, and even while it is with the mare it should be fed, both through the dam and by its own moutb. Beginning in a small way the ability to digest food is cultivated and increased, and its first growth is the foundation on which after-growth is built. And as that is the better, so this is. The stronger and broader the foundation, the same will be the superstructure. And as long as digestion is perfect the quantity of food given may be measured only by that test. Corn is not a good food for growing animals. Flesh is more needed than fat. The English farmers use beans and oats ground together as the staple horse feed, and the value of it is perceived when the composition of this food is understood. The English horse bean has 25; per-cent. of fat, and oats have twelve per cent. of the forming elements to one of the fash-forming. This affords materials for the abundant growth of muscle so necessary to the future value of the young animal. But it does more. All the great vital organs are made up of muscular tissuo, and thus the lungs, liver, kidneys, heart and other fibrous tasues are more highly developed, and it is upon this development that the con-stitution, the future strength of the principal food this healthful structure is not possible. There is too much fat and strech and not enough nitrogen. This

WHEAT AND RYE ON CORN STUBBLE. Many farmers plant corn stubble to Many farmers plant corn stubble to wheat and rye, and are usually in such a hurry that three rows of shocks are placed together and the balance of the field sowed. This plan necessitates run-ning over the seeded land to secure the corn and stalks, but the worst feature is in leaving unseeded strips across the field, which are useless to the crops. Weeds are allowed to take possession of the strips, and, until the erop of grain is gathered, the field indicates the shift-less farmer. It is not much trouble to not possible. There is too much fat and starch and not enough nitrogen. The muscles are soft and weak, and the vital organs, upon which the work or product afterward depend, are not strong enough to stand the wear, and the constitution less farmer. It is not much trouble to less farmer. It is not much trouble to haul off the shocks to the barnyard or to an adjoining field, setting them up in rows. They are then more easily husked. The husked corn is nearly all in a body, and is more easily secured. The stalks and all htter of leaves and husks are then more easily gathered up and saved for further use. The grain and straw that can be produced on these strips will repay many times the exto stand the wear, and the constitution gives way at an early age. This ap-plies as much to calves as to colts. While the horse expends its force in motion, the cow does this in making-milk. Both these products require a large expenditure of nitrogen, and a highly nitrogenous food and the ability to digest and assimilate it are needed; and this disposal of food is only possible when the vital organs are well de-veloped. This development is only effected by the use of suitable food liberally provided, from the birth of the animal.—American Dairyman. and straw that can be produced on these strips will repay many times the ex-pense of hauling off the stalks. If pos-sible, haul the stalks to a pasture, or meadow lot, and thus insure cleanliness in husking, Stock will eat the broken leaves.—American Agriculturist.

FARM AND GARDEN NOTES. Warmth is life to young chickens.

Keep the hen nests clean even in winter. It is not good economy to keep com-

Clean off the eggs as fast as gathered or the dirt will taint the meat.

Always arrange the nests and roosts so that they can be readily cleaned. On most farms skim milk is cheap.

Let the poultry have all they will eat or drink.

pends on having cows that give rich milk. The difference between rich and poor milk not only appears in the quan-tity of cream raised but also in the quality and appearance of the butter. There are many good native cows and a great many poor ones. When I find that one of our cows gives poor, thin milk, I want her sold for beef, for I don't want to try to make butter from such cows. Cows with the Jersey blood are the most profitable for butter, and make butter of the best quality and color. They don't give as large a quantity as some of the other breeds, but they make up for it in a richer quality. In setting the milk I use four quart pans and fill them about three-quarters full. My milk-room is in a clean, sweet, dry cellar, and I skim as soon as the cream has all raised, mix the different skinmings thoroughly and churn just as the cream has become a little sour. I use the old-fashioned dash churn, fill about half full and churn regulariy and not fast and the slow. The creas are miner It is rarely a good plan to allow a fruit-tree agent to select the varieties of trees for the orchard.

The grape can be readily propagated by layering and a good supply of plants be secured at a low cost. Allowing moss or lichen to grow to the bark of the trees affords a hiding or

harboring place for vermin.

When going any considerable distance grass-fed cattle will shrink very heavily, for the first ten days at least.

On many farms one reason why ducks are not more profitable is because they are not given proper attention.

In many cases a few cattle can be kept on a farm with profit when a large number would only result in loss.

HOUSPHOLD APPAIRS

TO REMOVE GREASE FROM GLASS. TO HENOVE CREASE FROM CLASS: Dissolve carbonate of soda in water in the proportion of one of the former to ten of the latter, and let the liquid boil in a clean, untinned pot. Slake eight parts of quicklime in a covered vessel and add the hydrate thus formed to the boiling liquid, stirring it meanwhile. Great care must be exercised in using this caustic solution, says the Industrial World, and it must not be allowed to touch the bands; the glass must theretouch the hands; the glass must there-fore be dipped in it by the aid of tongs or pliers. When the grease is dissolved the glass is to be well brushed and sub-sequently rinsed in water.

A CULINARY MAKESHIFT.

A CULINARY MARSHIFT. It is said that some of the most valu-able discoveries have been made by acci-dent, and there is every reason to believe the statement. Not long since, an inex-perionced housekeeper found herself in a dilemma from which she extracted herself in a rather convenient and orig-inal fashion. Being left alone in the house for a few days, she was somewhat disconcerted by the arrival of unexpected guests. It was necessary to prepare a disconcerted by the arrival of unexpected guests. It was necessary to prepare a hasty breakfast in order that they might get an early train; the oatmeal, there-fore, was partly cooked the night before and was set on the back of the kitchen range to be ready for the morning. As often under such circumstances, the pro-portions were somewhat out of order, and when the breakfast time came the oatmeal was little better than porridee. and when the breakfast time came the oatmeal was little better than porridge. Crowding the fire seemed to do no good, and as there was no time for cooking anything else, she ventured an experi-ment. Wheat flour was sifted into the dish and stirred rapidly to prevent lumps. After a moment's cooking, it was served, and, as might be imagized, with a good deal of doubt as to results. But the unanimous verdict of the party that it was the best oatmeal they had ever tasted set doubt at rest and taught the housekeeper a very useful lesson.

THE COCKROACH PEST.

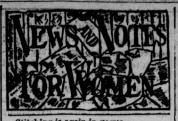
THE COCKROACH PEST. Cockroaches are somewhat of a nui-sance when they become too numerous about a house, but they are at the same time useful in destroying bedbugs, especially in ships and in the tenements of our large cities. There are several species known under the general name species known under the general name of cockroach, but perhaps the most com-mon is the Blatta orientalis, a native of the East Indies, but now pretty well dis-tributed over the world, and perhaps this is the one of which you complain, but we are not certain in the absence of specimens. In the Oriental cockroach the females have only rudimentary wings, end those of the males are slichtly and those of the males are slightly shorter than the body. Tais species may be destroyed by placing phosphorus paste in their hiding places or in the rooms frequented by them at night. A good way to wage war upon this pest is to put a little of the paste on bits of paper and lay these about the room where the roaches are most abundant and late in the evening, after the family have retired. Then let some one get up have retired. Then let some one get up early and gather up the poison and sweep up the dead cockroaches which will be found lying about on the floor. The kitchen is the room usually most fre-quented by the roaches; consequently is the best one in which to poison them.

Repeat the operation as long as any dead cockroaches are to be found. As the cockroaches are to be found. As the young roaches will be hatching out as long as there are any eggs left, it will be necessary to use a little poison once a week for a month or longer. We have known badly infested houses to be en-tirely cleared of these pests by the use of phosphorus paste in the way we have described. Most druggists keep this paste on sale, for it is largely used tor destroying rats, mice and other vermin. —New York Sun.

RECIPES. Potato Salad — Boil potatoes until soft; slice thin; add a few slices of boiled beets cut into small dice and a little Parsley picked to pieces. Serve with French dressing. Baked Bananas—Select large red ones,

take the skin off cne section of the ba-nana, loosen the skin from them, put a row in a dripping pan with the side up from which you took the peeling, sprinkle sugar over them, bake half an hour in quick oven.

Fried Onions-Pare and slice, round in half-inch pieces and soak fifteen min utes in milk. Then drain on a towel, roll in flour and fry in smoking hot fat, or roll in egg and bread crumbs as you or roll in egg and bread crumbs as you prefer. Turn carefully, skim out and drain on paper and serve on a hot platter. Pumpkin Pie—To three cupfuls of stewed pumpkin add one egg, three cup-fuls of milk, two soda crackers rolled,



Stitching is again in vogue Bashes are once more in favor

Buttons are very much in evidence. Wool velours is a fabric in high favor.

Corduroy velvet is to be largely worn. Cloth covered bonnets are to be much

Pumpkin vellow is a new shade in up

The Alpine hat will be as much in vogue this winter as last.

Pointed bows are no longer being worn in the front of the hats, but at the sides In new stationery, pale lilac, with address or monogram in darker tones, is

shown. Girls should be taught to sew, mend, read slowly, speak lowly, to swim, be polite and respect their elders.

A hospital has been founded at Paris by a Danish woman, with nurses speak-ing all the principal languages.

Black velvet capes, with most of the fulness massed at the back by pleats or shirrings, are among the fashionable wraps.

Queen Victoria has granted a pension of \$250 per annum to Mrs. Cashel Hoey as a recognition of her merits as an author.

Lapped skirt panels, buttoned at the top, with real or simulated buttonholes on the panel flaps, are a feature of very nany of the new gowns.

Very handsome and artistic buttons are sold both for coats and for fastening the sides of the front breadths of skirts of Russian princesse gowns.

Queen Victoria counts among her many accomplishments that of etching, an art in which she was instructed by Sir Edwin Landseer and Thomas Landeer.

A lady, writing from St. Louis, says that her hair is fifty-four inches in length, and there is another lady in Chicago who can easily stand on her hair, which is five feet nine inches long.

Four women were among the honor-ary pallbearers at Mr. Whittier's funeral, viz.: Mrs. Mary B. Clafin, Mrs. Elizi-beth Stuart Phelps Ward, Miss Lucy Larcom and Mrs. Alice Freeman Palmer.

Mrs. Pierce, wife of the Hon. Gerald Ars, rierce, whe of the hole of the form of the of the form of the second secon

Mrs. Dora Wheeler Smith is doing decorative work on the ceiling and frieze of the Woman's Building, at the Chicago World's Fair, without charge, which would have cost \$3000 if done by any one else.

Mrs. Amelia Bloomer, who gave her name to one of the earliest of 'reform' dresses, is still alive, a gentle little old lady in good health, at Council Bluffs, Iowa, where she has lived for the past thirty-three years.

An exquisitering was recently ordered. the center being a ruby in almost perfect heart shape. The stone being somewhat heart shape. The stone being somewhat irregular, this was easily cut. A circlet of diamonds finished the design, which

was set on a plain hoop. Mrs. Columbus is to be remembered in various ways during the World's Fair. Her father being a navigator, and her marriage dower comprising charts, jour-nals and memoranda, undoubtedly aided her husband in his discoveries.

"Diamonds" and jet are now com-bined in the fashionable clasps for hats bined in the fashionable clasps for hats and bonnets. A very pretty one is in the form of a buckle, some three inches broad, a piece of the velvet being passed through it to match that trimming the bonnet.

An attractive little waist of pale blue rough cloth has a deep plastron and pointed girdle of kid embroidered in Russian work. The sleeves are made in two puffs, which are separated by a pointed band, and have pointed cuffs of the embroidered kid as well.

A new rainy day dress skirt is of che-viot, which reaches within eight or ten inches of the ground, and is supple-

Electrical Bain. Rain which on touching the ground crackles and emits electric sparks is a very uncommon but not unknown phenomenon. An instance of the kind was recently reported from Cordova, in Spain, by an electrical engineer who witnessed the occurrence The weather had been warm and undisturbed by wind, and soon after dark the sky became overcast by clouds. At about 8 o'clock there came a flash of lightning, followed by great drops of electrical rain, each one of which on touching the ground, walls or trees gave a faint crack and emitted a spark of light. The phe-nomenon continued for several seconds and apparently ceased as soon as the at-mosphere was saturated with moisture.— Chambers's Journal.

Electrical Bain.

A Tideles Sea. A flucies Sea. For practical purposes the Mediterran-ean may be accepted as being what it is popularly supposed to be, a tideless sea, but it is not so in reality. In many places there is a distinct rise and fall, though this is more frequently due to winds and currents than to lunar attrac-tion

tion. At Venice there is a rise of from one

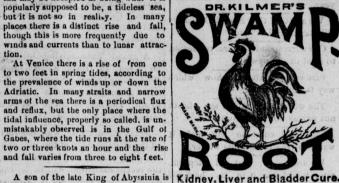
two or three knots an hour and the ris and fall varies from three to eight feet.

in jail in London.

length.

A son of the late King of Abyssinia is

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Rheumatism, go, pain in joints or back, briel frequent calls, irritation, infla **Disordered** Liver.

Impaired digestion, gout, blillous-headache SWAMP-ROOT cures kidney difficultier La Grime, urinary trouble, bright's disease Impure Blood,

Just Think Of It1 What seeds of disease are sown by oplates in the form of Couch and Croup syrups. Heart railow's binduced by these depleting mixtures. Lr. Hoxs.e's Certain Croup Cure does not contain oplum in any form. troup Diphtheria, Whooping Couch and Bronchitis promptly yield to it. S 1d by druggists. 50c. Address A. P. Hoxsle, Buffalo, N. Y. The cocoon of a healthy silkworm will often yield ... thread 1000 yards in Scrofula, maiaria, gen'l weakness or debility Guarantee-Use contents of One Bottle, if no ben effed, Druggists will refraind to you les price paid. A& Druggists, 50c, Sizc, \$1.00 Sizc, "Invalid" could be Health"free-Consultation trees DR. KILMER & CO., BINGHANTON, N. Y.

In Olden Times

In Olden Times People overlooked the importance of perma nently beneficial effects and were sati-fied with transien action, but now that it is gen-erally known that Syrup of Figs will perma-nently cure habitual constipat on, well-in-formed people will not buy other laxatives, which act for a time, but finally injure the system.

For inducesion, constitution, sick bead ache, weak stomach, disordered liver-take Beecham's Pil s. For sale by all druggists. Albert Burch, West Toledo, Ohio, says "Hall's Catairh Cure saved my life." Write him for particulars. Sold by Druggists, 75c.

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S.S.S CURES SCROFUL Mrs. E. J. Rowell, Medford, Mass., says a mother has been cured of Scrofula by the sa of four bottles of much other treat. S.S.S. after having has much and being

of four bottles much other treat-

was thought she could not live. S.S.S. Curved my little boy tary serofula year 1 had the served him, and no year 1 had the served him serve

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Both Had Eczema In Its Worst Form

After Physicians Failed. Hood's Sarsaparilla Perfectly Cured. Great mental agony is endured by pa-rents who see their children suffering rents who see their children suffering from diseases caused by impure blood, and for which there seems no cure. This is turned to joy when Hood's Sarsaparilla is resorted to, for it expels the foul hu-mors from the blood, and restores the diseased skin to fresh, healthy bright-ness. Read the followin : "We think Hood's Sarsaparilla is the most valuable medicine on the market for blood and skin dispass. Our two children suffered ter-ribly with the

Worst Form of Eczema

for two years. We had three physicians in that time, but neither of them succedeed in earling them or even in giving them a little relief. At last we tried Hood's Surseparcilla and in a month both children were perfectly cured. We recommend

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as a standard family medicine, and would not be without it." MR. and MRS. M. M. SOLLER, 1412 Second Avenue, Altoona, Pa.

Hood's Pills cure liver ills, constipation, bil-tousness, jaundice, sick headache, indigestion.



"What is August Flower for ?" As easily answered as asked. It is for Dyspepsia. It is a special rem-edy for the Stomach and Liver.— Nothing more than this. We believe August Flower cures Dyspepsia. We know it will. We have reasons for knowing it. To-day it has an honored place in every town and country store, possesses one of the largest manufacturing plants in the country, and sells everywhere. The reason is simple. It does one thing, and locs it right. It cures dyspepsias

fashioned dash churn, fill about half full and churn regularly and not fast and then slow. The ccws are given a little salt every other day, and this I think quite important, for when it is neglected for several days the butter will be slow in coming. I work the butter slowly until I get out most of the butter-milk, then salt it and let it stand over mills, then salt it get out most of the butter-If cattle are to be wintered large mink, then said it and let it stand over night, then work it over again and pour off the milky brine. With good cows and a clean, cool milk-room, there need be no difficulty in making good butter on any farm by any one who will attend to it properly.—New York World. roughness it is very important that they be provided with a comfortable shelter. Both the Plymouth Rocks and Wyandottes are excellent market fowls. They are of a good size and have clean legs and yellow skin.

SHEEP AS WEED KILLERS. As caters of brush and noxious plants, sheep will do good service, but they must not be kept at it steadily, or they will grow thin, and their fleeces will suffer in consequence. The flock must be compelled to browse only a few days at a time. After the gratification of this diet ceases, there is no longer profit in confining sheep to such food. No other live stock demand more constant change. If the sheep be divided into several flocks, one may follow another into a field where brush or weeds are becoming troublesome, and each returned again As eaters of brush and noxious plants,

and yellow skin. The best use and profit to be had from a sow is to feed her carefully and have her produce two litters of pigs a year. This is better than to newly year. This is better than breed young sows each time.

The importance of plenty of good grass in raising and feeding stock can-not be overestimated. Every stockman knows the importance of plenty of grass for all kinds of stock during the summer months.

In handling fertilizers, plaster or lime, be sure to have your nostrils smeared with vaseline. In such work this is one The the sheep he divided into several focks, one may follow another into a field where brush or weeds are becoming troublesome, and each returned again after a week's relief on grass. Most plants can be killed by removing the should be cut down, that the flocks may destroy them by eating every new sprout. Briers are more easily subdued early in the season. Large fields should be prowsed in small plats by means of movable fences. When grass has taken the place of brush or weeds in one division of the field, it may be used profit ably as an exchange pasture, every second week. Everal bells should be kept on the flock browsing in tall weeds or brush. Sheep are very social, and nothing will so soon cause a cessation of industry as a feeling of ionliness. Bells also deter dogs from attacking the flock to where. That the cleaning of the land is not the whole object of sheep keeping must be borne in mind. When sheep are changed to other fields, for to the fold, the time from sundownk dark is preferable, as then they are satisfied with the day's exercise and food, and will follow with less trouble and is not the whole object of sheep keeping must be borne in mind. When sheep are changed to other fields, for othe fold, the time from sundownk and will follow with less trouble and is not the whole object of sheep keeping must be borne in mind. When sheep are changed to other fields, for othe fold, the time from sundownk and will follow with less trouble and is not the whole object of sheep keeping must be borne in mind. When sheep are changed to other fields, for othe fold, the time from sundownk and will follow with less trouble and is not the ways and food, and will follow with less trouble and is not the way is the sheep, which are always led, make the best of the most comforting devices yet dis-covered. Try it also in harrowing, threshing, and wherever there is dust.

fuls of milk, two soda crackers rolled, one-half teaspoonful of salt, two-third cupful of brown sugar, one even table-spoonful each of cinnamon and nutmeg, one-half teaspoonful of ginger. This will make three pies. Johnny Cake—One cupful of butter-milk, one-half teaspoonful of soda, one-half teaspoonfuls of salt, one heaping tablespoonful of sugar, three tablespoon-fuls of melted shortening. Take one part of fine corn meal, one part wheat flour and make a stiff batter. Bake in a moderate oven for half an hour.

flour and make a stiff batter. Bake in a moderate oven for half an hour. Baked Tomatoes—Chop a small onion very fine and fry it a delicate brown in one tablespoonful of butter. Add a can of tomatoes, season with salt, pepper and a teaspoonful of sugar and coak ten minutes. Butter a pudding dish, put a layer of tomatoes, then of fine bread crumbs and a few bits of butter. Fill the dish in this way, having the last layer buttered crumbs, and bake brown in a bot oven. bot oven. Prunes --Prunes when fresh are nice

as fruit which is more tart. Dried prunes are very healthful. Wash thoroughly in are very healthful. Wash thoroughly in several waters, then leave over night in cold water. In the morning pour prunes and water into a porcelain kettle, and cook over one hour slowly; when nearly done, add what sugar is needed, skim out the prunes, and cook the juice s while longer.

Imported Bumble Bees.

Imported Bumble Bees. Red clover grows in New Zealand with great luxuriance, but until recently it was necessary to import all seed from England. Darwin showed that the platts could be fertilized and made to produce seed only through the agency of bumble bees, and, as these creatures were inally, about ten years ago, carried the entire journey alive while in a torpid state, in freezing chambers.—Detroit Free Press.

A superintendent gives reasons to show that fast trains are safest.

mented by a band of mackintosh of the same shade. This band buttons on in-visibly and can be taken off and cleaned. It is the invention of an English tailor.

An adorable hat for a little girl is of white felt, with big loops of wide white satin ribbon. The ribbon is bordered on one side by three rows of velvet, like baby ribbon. The colors are pink, green, and fawn, and there are three rosettes of velvet baby ribbon, one of each color.

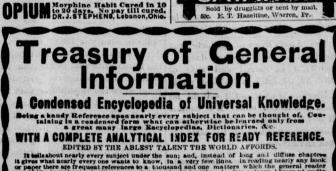
Sister Emma Durham, who nursed Sister Emma Durham, who nursed Lord Tennyson during his illness, has handed over the fee of \$1000 which she received for her services to the National Pension Fund for Nurses. The gift was made by Miss Durham in connection with the poet laureate's eighty-third birthday.

It has been discovered that lady cricketers date back to 1811, when a match was played between the dames of Humpshire and Surrey for 500 guineas a side. The young women wore shawls and the old ones long cloaks, and the best runner and bowler on the Surrey side was one Ann Baker, who was sixty years old.

An odd woman's club exists in Paris. An odd woman's club exists in Paris. Its object is social intercourse, afternoon tea, and gossip, and in further adher-ence to the general lines of men's clubs, only wives of clubmen are eligible. The club is called the "Cercle des Femmes du Monde," and its club precincts are jealously guarded from masculine inva-

The fashion of having diamonds set in platinum is becoming pronounced. Many will decline to believe that this Many will declue to believe that this enhances the brilliancy of the stones, although it is so asserted on authority. At the most the notion seems valuable only from association, as it is a pleasant reminder of the old-time silver setting, and is thus agreeably antique.

and is thus agreeably antique. Zither playing is quite popular in the smart set. The music of the instrument is so delicate it is much better suited to the parlor than the concert hall, and it is not difficult to master the art of play-ing on it acceptably, at least, its popu-larity is not surprising. And, be it whispered, to sweep its strings, is most effective occupation for a pretty hand.



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