

Sued For Belling a Rat.

Troubled by rats a householder in the Avenue de Neuilly, at Paris, managed to trap one of the swarm, and, being of a mechanical turn of mind, slipped a collar furnished with a small silver bell around the rodent's neck and set it free. The result was that the rats disappeared from that special house and migrated to another a few doors off, where a studious man of nervous temperament resided. Wakened in the night by a curious tinkling sound, which came fitfully, apparently from every corner of the room, he became convinced that his house was haunted by day and by night, and lost his health through anxiety and terror. Having at length discovered the cause, he has now commenced a lawsuit against the man who belled the rat, demanding heavy damages. — New York Tribune.

Breeding Bread Made by a Red Bacillus.

"Breeding Bread" is the name given to certain red stains, like blotches of blood, which appear on beef, and on bread, boiled potatoes and other farinaceous substances. In old times it was regarded as a miracle or omen, but in 1819 it was found by Dr. Sette of Venice, that it was really a microscopic plant. Other naturalists have since studied it, and during the past summer it has made its appearance on cooked potatoes in England. It is variously identified as the "bacillus prodigiosus," and the "mucoraceus prodigiosus," and is of a brilliant carmine. —London Globe.

Fifty Cents Well Invested.

Economy is wealth; simple incidents have established the destinies of monarchs and of republics, monopolies and individuals.

Timely appliances will often avert great evils; prompt action is frequently required and only a little of that to prevent serious consequences.

Take "a cold," for example. If not checked in time, like a spark of fire, it may cause great trouble, suffering and distress. To stop a fire in the beginning is comparatively an easy process to that of subduing an extensive conflagration. So Radway's Ready Relief taken in time will prevent all such serious consequences from neglecting a cold. For a cold, take from a half to a teaspoonful of Radway's Ready Relief in a half tumbler of water, drink it down at once.

For pains in the chest, side or back, rub freely with Radway's Relief, applied by the hand, till the skin comes to a glow; cover well up and keep warm. One bottle of Radway's Appliances will cure ninety-nine cases out of every one hundred.

Deafness Cannot be Cured.

by local applications, as they cannot reach the diseased portion of the ear. There is only one way to cure deafness, and that is by an antiseptic remedy. Deafness is caused by an inflamed condition of the mucous lining of the Eustachian Tube. When this tube gets inflamed, the ear canals are closed, and perfect hearing, and when it is entirely closed Deafness is the result, and unless the inflammation can be taken care of, this results in permanent deafness, nothing will be destroyed forever; nine cases out ten are caused by catarrh, which is nothing but an inflammation of the mucous membranes.

We will give One Hundred Dollars for any case of Deafness (caused by catarrh) that cannot be cured by Hall's Catarrh Cure. Send for circulars, free.

J. CHENEY & CO., Toledo, O.
127 Sold by Druggists, 75c.

A Child Enjoys

The pleasant flavor, gentle action and soothing effects of Syrup of Figs, when in need of a laxative, and if the father or mother be costive or bilious, the most gratifying results follow its use; so that it is the best family remedy known and every family should have a bottle.



BARLEY FOR HOGS.

is certainly an abridgment to the usefulness of the horse, as his utility is largely dependent on his ability to get about, and good feet are of the very first importance in the general make-up of the horse.

If the colt's feet are properly cared for during the first winter, even only moderately well developed feet may be made quite promising. The feet should be trimmed often and kept quite free from foreign matter that may induce disease of any kind, and the trimming will have the greatest tendency to prevent pockets for the lodgment of foul material.

The feet should be kept level and the wall trimmed to almost even with the sole of the foot, with the edges of the trimmed wall nicely rounded to keep them from splitting and breaking. If the colt stands with his toes outward the outside of the foot toward the toe should be kept a little the lowest (shortest) all the time. If the toes will neutralize the acid and cause more impurities to rise with the serum. After the lime juice has settled for two hours draw into a defacter and boil down.

While the colt is young and his bones comparatively soft the position of his feet may be very much changed and defects almost completely remedied by carefully trimming the feet, whereas if allowed to grow in a defective manner it is next to impossible to make any radical change after the bones have solidified. Many very valuable horses have been radically ruined by neglect of their feet in early life. The majority of horse raisers pay little or no attention to the feet at all, thinking that they will come out O. K. anyway. This is simply trusting to good luck, and this alone will not always do. Particularly the road horse is often ruined by the neglect of his feet during the first winter of his life. His feet are permitted to grow out of shape, which induces the bones to take on the form that afterwards makes him an inferior behind or a "knee-banger" in front, to say nothing of the danger to his tendons.

How strange it is that we will go to so much pain to breed a good colt and then to neglect the most important points as to suit him for the duties that his breeding naturally adapts him for, isn't it? Give the colt's feet the proper care and attention while young and very much will be done to endow the horse with a true and solid foundation—the most essential feature of his organization for usefulness.—Western Horseman.

FARM AND GARDEN NOTES.

A slow milker will ruin the best cow.

Give a horse drink before feeding grain.

The best colts may be spoiled in breaking.

Nursing sheep is doing the work at the wrong end.

No fruit is so sweet as that picked from your own vine.

Horses are often unconsciously ill-treated by their owners.

A mixture of wheat and corn is good to finish off the hogs.

Young sows should not be bred until they are at least eight months old.

When the pastures dry up the cows dry up, too, unless other food is provided.

Unskillful blacksmiths are responsible for a great proportion of the lameness.

The best farmers abroad keep the land covered with something the whole season.

Sheep produce four crops—mutton, wool, lamb and manure. They also destroy weeds.

The greatest improvement made in market stock has been the gain in early maturity.

When the horses are heated they should be covered with a blanket while left standing.

It is said there never was a gray horse that did not have either a gray dam or a gray sire.

To dry horses' legs after washing, there is nothing better than sawdust well dried and then well rubbed in.

Every owner thinks he has the best horse, but when it comes to buying a horse he always runs it down until the purchase is made.

The difference between good and poor care in many cases determines the difference between profit and loss in the keep of stock.

It is said that a peck of naturally dried peaches three times a day during the peach season forms an excellent feed for horses.

Some people object to bagging their grapes on the vine that the flavor of those so treated is not quite equal to those ripened in the sun.

Animal and Invalid Diet.

Foods that will keep a well person healthy may kill the sick. On a diet of beef tea, which will build up an invalid, healthy men rapidly lose their strength. Rare, juicy beef, which is the most nutritive of all meats, and which nourishes the healthy, is the least nourishing of all foods for the sick person, whose feeble stomach can assimilate no part of it. The nutritive power of milk is very much underestimated. There is more nourishment in a pint of milk than there is in a quarter of a pound of beef. But this is not the whole question of invalid dieting. Chemistry has far less to do with the subject than the patient's stomach, which must have not what is most nourishing, but what it can assimilate with the least exertion. The food that a sick person likes and hunger for is rarely what nature requires. The perfect animal may be fat, the invalid must be fostered with simple but delicately served morsels.

The check of a broiled lamb chop, a checker of toast, a spoonful of jelly and an eggshell of hot milk—those are the dainties that provoke appetite.

It is customary to operate on the teats of different chambers simultaneously, on the ground that that method of procedure preserves the natural state of the udder, whereas such a contention is quite contrary to fact.

I am fully persuaded that the method of milking—according to this notion—is mainly responsible for much of the malformation in the udder of so many cows. This, of course, is a great evil, as it detracts from the appearance of the animals and lowers their money value when offered for sale.

CARE OF THE WEANLING'S FEET.

A correspondent in an exchange writes that one of the most important and yet most neglected features of the weanling colt are the feet during the first winter. The feet are to the future horse what the foundation is to the house. If the feet are defective it

HOUSEHOLD AFFAIRS.

DOUGHNUTS IN BUTTERMILK.
One cup of sugar, one cup of milk; Two eggs, beaten fine; salt; Salt and nutmeg (lemon'll do); Of baking powder, teaspoons two. Lightly stir the flour in; Roll on pit board, not too thin; Cut in rings, two or three. Drop with care the doughy things into fat that briskly swells Evenly the spongey swirls. Watch with care the time for turning; Fry them brown, just short of burning. Roll in sugar; serve when cool. Price—a quarter for this rule. —Ladies Home Journal.

CHICKEN PIE.

After the chickens are nicely singed and washed they put to soak in cold salt and water for while to remove the blood that may not have drained out. Then stew till tender in a stone kettle. Just before taking off mix with ice water your pastry. Pour into an earthen dish the chicken and as much of the liquor as possible without danger of its boiling over. Put a rim of the pastry around the top of the sides of the dish but do not put any at the bottom to become soaked and heavy. After thickening and seasoning the gravy to your taste, just before putting on the upper crust place in the centre of the pie an earthen cup to keep the crust from sagging down in the centre and getting soggy. When the pie is to be served, the entire upper crust may be removed and the cup taken out. At this time more of the hot gravy may be added. —American Farmer.

HOW TO MAKE HOMEMADE CAKES.

In large cities the making of cake is almost a lost art. There are many reasons for this, first and foremost of which is the bakery. Then there are the women's exchanges, where people fancy they can buy just such cakes as dear grandmas used to make, but oh, what a delusion and a snare they prove! "The test of the pudding is in the eating," but the test of bought cakes, either at bakeries or exchanges should be left entirely to their appearance, for these alone is their merit. I have a friend who makes the most delicious cake I ever tasted. One of the best and easiest made of her almost endless variety of cakes is what she calls a luncheon cake. This is how it is made:

One cupful of sugar, one-half cup of butter, worked to a fine cream; one egg; one cupful of sweet milk; two cupfuls of flour; three teaspoonsfuls of baking powder. Flavor with grated nutmeg. Bake in a shallow pan well lined with buttered paper.

When drawing the tap should be two inches above the bottom of the tank to allow the sediment to settle. After use the vat should be thoroughly cleaned. The boiling should be done as rapidly as possible. It is the slow and uneven boiling that colors the syrup. A good boiler will keep the pan filled with a white foam. Cool the molasses as rapidly as possible.

THE DEPTH TO PLANT WHEAT.

The result of an experiment made by the North Carolina Agricultural Experiment Station at Raleigh to test the best depth to plant wheat is as follows:

The average yield per acre when planted at a depth of two inches was 24.5 bushels; planted three inches deep, it was 32.1 bushels per acre.

It will be seen, therefore, that the desired preference lay with the three-inch planting. In this test, the seed was planted very late, on the 24th of December, after turnips had been taken off the land. The depth of planting was carefully gauged by a dipper.

The best stand on the following 28th of March was noted on the shallow planting, and the more scattering stand on the deepest planting, though the plants on these last were almost as large and vigorous as the others. It is probable that with an earlier sowing the result of the deepest planting would have been more favorable.

ROLLING LAND.

The tests at the various Experiment Stations in the country give the following results:

(1) Rolling land makes the temperature of the soil at 1.15 inches below the surface from one degree to nine degrees Fahr. warmer than similar unrolled ground in the same locality, and at three inches from one degree to six degrees warmer.

(2) Rolling land by firming the soil increases its power of drawing water to the surface from below, and this influence has been observed to extend to a depth of three to four feet.

(3) The evaporation of moisture is more rapid from rolled than from unrolled ground, unless the surface soil is very wet, and then the reverse is true, and the drying effect of rolling has been found to extend to a depth of four to five feet.

(4) Observations on oats, clover, peas and barley seeds indicated that "in cases of broadcast seed, germination is more rapid and more complete on rolled than on unrolled ground." The yield of oats was increased by rolling.—American Farmer.

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