The Ways of the Milkman,

Dairymen who are in the habit of iluting their milk with water have during their mick with water inve-found out an ingenious plan of circum-venting the public analysts. Under the act of Parliament they can request that their milk shall be analyzed by the chemists at Somerect House, and this they now do. Their object is to gain a little time, for milk quickly be-cins to forment end it is not passible gins to ferment, and it is not possible to test with accuracy a decompose fluid, and say what it consisted of be fore decomposition set in. Dr. Wynter Blythe instances a recent case of a dealer who sold milk diluted with at least eight per cent. of water. He appealed to Somerset House, and after a little delay Somerset House declared that there was no evidence of the addition of water, so that the ease was dismissed. That he had nevertheless made no mistake in the matter Dr. Blythe is certain, as the milk had been subjected to an independent anal-ysis by Mr. Colwell, who agreed with him. The only way out of the difficulty would be for each sanitary authority to have a freezing chamber, in which reference samples of milk, etc., could be frozen and preserved. Such a chamber would also be found useful for preserving weat supposed to be for preserving meat supposed to be diseased until the evidence on both sides could be heard by a court of justice.—London News.

Food by Chemistry.

Philadelphia has a chemist who be-lieves that meats of all sorts and flav-ors will ultimately be produced in the laboratories of the chemist. Says he: "Within this century I expect to see unthetic stacks used and the set of the sector." synthetic steaks, roasts and chops en-tered upon the bills of fare at our leading hotels and restaurants, and they will be prepared so artistically as to appeal to the sense of beauty as well as to the appetite. At first, of course, in order to appease the natu-ral prejudices against anything so novel, a choice will be afforded benovel, a choice will be afforded be-tween the real and artificial, but eventually the killing of animals for food will be regarded in all civilized countries as barbarous. That this is not an absurd prediction is well as-sured to those who have observed what synthetic chemistry has already done in exactly reproducing mustard, sugar, butter, ice, lemon juice and flavoring essences, besdes madder, turpentine and many other compounds used extensively in commerce.'

Dr. Kilmer's SWAMP-ROOT cures all Kidney and Bladder troubles. Pamphlet and Consultation free. Laboratory Binghamton, N. Y.

ABOUT the only European monarch whose life is not insured is the Czar of Russia.

Ilie is not insured is the Car of Russia.
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 constitutional remedies. Deafness is caused by an infamed you have a rumbling sound or imperfect hearing, and when it is entirely closed beafness is the result, and unless the inflammation can be taken out and this tube gets infamed when it is entirely closed beafness is the result, and unless the inflammation can be taken out and this tube restored to its normal condition, hearing will be destroyed forever, inline cases out ten are caused by catarrh, which is nothing but an inflamed condition of the mucous surfaces.
We will give one Hundred Dollars for any caused by catarrh, which is nothing to the an inflamed condition of the mucous surfaces.
We will give one Hundred Dollars for any caused by catarrh, which is nothing but an inflamed condition, for the mucous surfaces.
We will give one Hundred Dollars for any caused by catarrh, which is nothing but an inflamed condition, for the mucous surfaces.
We will give one Hundred Dollars for any caused by catarrh, which is nothing but an inflamed condition.
F. J. CRENEY & Co., Toledo, O.
The True causative Principle

The True Laxative Principle Of the plants used in manufacturing the pleas, ant remedy, Syrup of Figs, has a permanently beneficial effect on the human system, while the cheap vegetable extracts and mineral solutions, usually sold as medicines, are perma-nently injurions. Being well informed, you will use the true remedy only. Manufactured by the California Fig Syrup Co.

Dr. Hoxsie's Certain Croup Cure Will check an ugly cough at once and prevent a cold from going to the lungs. 50 cts. A. P. Hoxsie, Buffalo, N. Y., M'f'r.

Mrs. Winslow's Soothing Syrup for children teething, softens the guns, reduces inflamma tion, allays pain, cures wind colic, 25c, a bottle Don'T Wheeze and cough when Hale Honey of Horehound and Tar will cure. Pike's Toothache Drops Cure in one minute

Karl's Clover Root, the great blood purifier gives freshness and clearness to the complex ion and cures constipation. 25 cts., 50 cts., \$1 If afflicted with sore eyes use Dr. Isaac Thompson's Eye-water. Druggists sell at 25c per bottle

Sleepless Nights Make you weak and weary, unfit for work, indisposed to exertion. They show that your nerve strength is gone and that you nervous system needs building up. The

Hood's Sarsa-parilla



DO NOT DROWN THE PLANTS. Even in dry weather stagnant water

proportions, and yet fail to produce or return the first cost, which should not have exceeded from fifteen to twenty cents a day per cow. The best dairymen claim to make butter worth fifty conts a pound on a ration not arinjurious to plants, in part becau is injurious to plants, in part because it drowns them by shutting off the air, just as it does with human beings. The fine fibres of the root system and the still finer cells called root hairs, are both the lungs and stomach of the plants. They take plant food from the soil, and oxygen from the air which permeates the soil. The leaves are in fifty cents a pound on a ration not exare both the lungs and stomach of the plants. They take plant food from the soil, and oxygen from the air which permeates the soil. The leaves are in bonic acid from the air; but it is the roots which take oxygen as do human lungs. If the soil is loose and partially roots which take oxygen as do human lungs. If the soil is loose and partially dry, these root lungs can breathe and be made out of her. With a cow in good condition, fat and fresh, and the ration properly mixed, the test may be said to have just begun. The individual charac-teristics of each cow are not to be studied. One will find big eaters and small coters his milkers and small do their work; but when the soil is kept well soaked and the air is thus kept out, the underground plant or-gans fail to work, and soon decay. Soil which has a loose well-drained surface encourages root extension, and, at the same time admits plenty of air small eaters, big milkers and small milkers, rich milkers and those that at the same time, admits plenty of air for them to feed upon. Soil which is too cold and moist is likewise unfavorgive thin, poor milk. All the vir-tues, or all the faults are not to be found in any single cow. A general average must be reached. For this do able to the action of the living mi-crobes, which change over the chem-ical elements in the soil, and adapt these elements to the use of the as little guessing about them as pos-sible. Weigh the milk of each cow at

plants.-Massachusetts Ploughman.

hese elements to the use of the lants.—Massachusetts Ploughman. TOO MUCH WASHING. Now and then as one looks over the ages of the dairy paper they will be onfronted with the statement from box life. Weigh the milk of each cow at werey milking, and test the builter fat in the milk often enough to learn what her stanling is. Now comes her. Having learned this, the work will not have to be repeated during box life. pages of the dairy paper they will be confronted with the statement from some one to the effect that flavor can When some one to the effect that flavor can be washed out of butter, therefore don't do it; and then the other fellow laughs and says: "Listen to the old fogy." It is more than possi-ble that there is more than a grain of truth in the matter, and butter can be washed too much and that a compro-mise can be struck to the advantage of the two parties. Not that it is known that butter fats When a ration is made to suit the Not that it is known that butter fats Not that it is known that butter fats have u_0 flavor, and what is known as aroma in butter is the result of the de composition of the case in and sugar

composition of the case in and sugar, "egged on" by the albumen, it is seen forming parts of the ration. Keep ex-perimenting with the cow until satis-fied that she cannot be made profitthat with very cold water and exces-sive washings, that the buttermilk that able, then put her out of the herd. One good way to determine what part of the ration to increase, is to first has the flavor in its keeping, could be so thoroughly removed that the fats so thoroughly removed that the fats would be practically left destitute of associated flavor. As it would be im-possible to get out all of the butter-milk, the butter would in a short time develop another stock of flavor from the traces of easein and albumen that would yet remain. In usual practice there will be a suf-ficient amount of flavoring material feed the cow about all she will eat and then try and tempt her with handfuls of bran, corn meal, oil meal, or whatever makes up the ration, to see which she seems to need the most. Such tests are never conclusive, but

they often lead to good results. The point is to study the cows. Each one has a different nature from the other, ficient amount of flavoring material left in the butter after two washings, and the only way to make money with them is to get a thorough knowledge and as a rule does not impair the flavor. But this flavor means one thing in one section, and quite another in a distant part of some dairy locality. Where a pronounced flavor is wanted, less wash-ing should be given and full salting, but where delicate arone and houcenet of each one and then treat each in of each one and then treat each in such a manner that she can return all that she is capable of doing. To make money one must have good cows, well fed up to their extreme limit of profit, and then make a good action of mills but where delicate aroma and bouquet and then make a good article of milk, butter or cheese.—American Agriculflavor is sought, more washing and less salt, and worked down to a possiturist. ble ten per cent. of moisture would be the correct "form."-Practical Far-

mer.

HOW TO EXAMINE A HORSE'S HOOFS. To examine the hoofs and heels of your horses, says an eminent veterin-ary authority, have the shoes removed before your eyes, examine the "frog,' look into it closely to see if "thrush" exists. Have a piece of thin stick, or, better an old paper knife, pass it through the center frog cleft, then, if "thrush" exists, the "nose" will know it by the smell of the paper knife. If thrush does exist, have the foot washed out clean with warm water and car-bolic soap, then dry it off and apply calomel. Fix it in the cleft with some medicated cotton, or raw will do. Re-peat this every night until a cure is

effected. Next examine the heels, the inside heel especially, for corns may exist, and now is the time to treat them and by prevent lameness in summer time, when the roads are hard and dry, and when the roads are hard and dry, and you have use for every horse you way. Look for sand crucks and quarter cracks. Let these have attention at once, or the dry weather and roads will open these cracks, creating trouble-some lameness. Have shoes well seated, so that the weight of the animal will rest on the horny wall of the hoof and not on the sole. Never allow the wall of the hoof to he rasened. It is wrong of the hoof to be rasped. It is wrong. The outside of the hoof is of a fine, allow a good growth of ears, and the The outside of the hoof is of a fine, delicate nature, made up of fine horny pillars. This outside surface is very smooth and shiny, although it may not look so, but when you examine an unsophisticated colt you will find it so. The smith will get his rasp on it, if you do not look out, and then we have sand and quarter cracks. Take care that the nail holes are high enough without being too high

FEEDING THE COWS.

WASHING FLANNELS. "All shrunk-up and absolutely good for nothing," said the mother of a family as she looked over the stock of summer flannels bought with the ut-most care and at great expense. "And the worst of it all is that, say what I will, I cannot get my flannels washed carefully. One of my laundresses is an enthusiast on cold water; another has always regulated her work by the thermometer, and the third declares it makes no difference whether the water is hot or cold, they will shrink any wonder that they do, consider-ing the way they handle them. "These women, good, careful souls, every one of them, put the flannels the washboard and literally maul them and grind them in their efforts to make them clean, all of which is as

them and grind them in their efforts to make them clean, all of which is as to make the clean, all of which is as unnecessary as it is ruinous. Some-times in despair I do them myself, and the consequences are that they do not shrink. I usesuds, pretty strong, and with a very little sal soda in it, and just as hot as I, by any possibility, can handle the flannels in it. If it is nearly beiling, so much the better can handle the flannels in it. If it is nearly boiling, so much the better. I put the flannels in the tub, pour on the suds, cover them up and let them stand for fifteen minutes, then take them up by belts or collars as gingerly as possible with my very finger-tips, let the water drain from them, dip them again and repeat the draining process process

"If there are any particularly dirty spots, I have soap dissolved in water to a pasty consistency and put a bit of it on the spots and leave them a few minutes longer. I do not rub the soap in, neither do I rub the flannels, I simply ringe them up and down in I simply rinse them up and down in the water, and this not more than is necessary to clean them. When I think they will do, I lay them where they will drain until the water is nearly out, then prepare fresh hot suds and put them through in the same way. Under no circumstances would I wring them or press them any more than is absolutely necessary. They are hung out dripping, and, if it is cold weather, they may freeze all they choose. I have had my fine French flannels brought in so stiff that they would stand up against the wall, and I have some of them now that are worn to rags that are as soft and pliworn to rags that are as sole and phable as the day they were made up. Before the garments are fully dry they may be ironed. Never use partly cool irons and rub them again and again, for this is worse than the wringing and squeezing process, but take an iron as hot as may be without any danger of scorching, and manage so carefully that once passing over the fabric will smooth it. In this way flannels will last to a good old age and preserve their original quality intact." -New York Ledger.

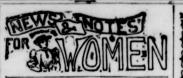
RECIPES FOR COOKING APPLES.

Each one

RECIPES FOR COOKING AFFLES. Apple Egg Pridding—Ten apples, half pound sugar, ten cloves, quarter pint of water, four eggs, grated nut-meg. Approximate cost, twenty-five cents. Peel and core the apples with-out breaking them, fill with sugar, and put one clove in each, set in a pio dish, pour the water over, and bake in a moderate oven. When sufficiently cooked, beat up the eggs with the re-mainder of the sugar and the nutmeg, pour in and over the apples, and re-turn them to the oven for ten minturn them to the oven for ten minutes; sift sugar and grated nutmeg over, and serve.

Apple Cream—Half pint of cream, one pound of apples, half a saltspoon-ful of grated nutmeg, eight ounces powdered sugar, fifteen drops essence of lemon, half ounce gelatine, one gill of water. Approximate cost, forty-five cents. Peel the apples, place them in a stewpan with the nutmeg and sugar, cook them till tender, pass the apples through a sieve, and let them get cold; whisk up to a stiff froth the cream, with the essence of lemon, add the apple pulp, and the gelatine, boiled in a gill of water; mix well to-gether, pour into a mold and stand stand aside to set.

Apple Dumplings-Six apples, half Apple Dumpings-Six apples, half pound flour, quarter pound beef suet, quarter pint of water, four ounces sugar, six cloves. Approximate cost, eighteen cents. Pare and core the apples without dividing them, and fill with sugar and one clove; chop the suet very finely, rub it into the flour, and mix into a paste with the water;



The United States contain 2000 oman architects.

Hannah More wrote "The Search After Happiness" at twenty-eight. Women are to be employed as drum-mers for a Chicago dealer in gum. The Empress of China has her own private silk looms within the royal

The Princess of Wales is said to b

ushering in an economic style by wear ing two-button gloves again.

Diaphanous crepes, figured silks, muslins and all the transparent ma-terials are more tempting than ever. Signorina Teresina Labriola, daugh ter of Professor Homonyme, of Rome, has received the degree of doctor of laws.

Rudyard Kipling is said to have been jilted by six London girls in suc-cession before he wooed and won his American wife.

Mrs. Virginia L. Miner, the woman suffragist of St. Louis, Mo., who died a few days ago, bequeathed \$1000 to Susan B. Anthony.

A neat and useful little addition to a dress is a yoke fashioned like the top of the bodice and made of muslin cut in holes and embroidered.

Queen Victoria purchases almost every new book of note published, and her expenditure on literature of all sorts is over \$6000 per annum.

Mrs. Eva T. Cook, the senior Vice-President of the Woman's Relief Corps, delivered the Memorial Day address at Northboro', Mass., before the post.

Mrs. Seward Webb's new house in the Adirondacks will have one hun-dred rooms and require an army of servants. The cost of the castle will be \$1,500,000.

The newest fans are imitations of The newest fans are initiations of antique ones. Some are of co'ored silk with colored pearl handles with quaint medallions set in little frames of iridescent spangles.

Mme. Jane Hading, the great French actress, says: "American women are very clever and intellectual, but the great majority of men don't care a rap about plays, literature or art."

Mrs. Russell Sage is an ardent ad-vocate of woman suffrage. Miss Helen Gould also signed one of the numerous petitions which were in circula-tion last spring for the "cause."

A prominent figure in the English A prominent figure in the English woman suffrage movement is Mrs. Fawcett, widow of Professor Henry Fawcett, who was at one time Post-master-General under Gladstone.

The remorseless historian has discovered that even Mrs. Browning dropped three years from her age, so that she was forty instead of thirty-seven when married to Browning.

It is a commented upon fact that the occupation of trained nurse at-tracts very few Southern women. The North and East furnish the greatest number of volunteers in this profession.

The first woman to hold office in the League of American Wheelmen in New York State is Miss Amelia Von Shaick, who was appointed by Chief Consul Charles H. Luscomb local consul at Tuxedo Park.

A Rational Dress Association has been formed in New Zealand. Its ob-ject is to be "the bringing about of that change in woman's dress which her wider life and increased activity seemed to demand."

A new monthly periodical with the title of The Impress, is about to be started in San Francisco, with Mrs. Charlotte Perkins Stetson as editor. Helen Campbell will be the associate editor, and Paul Tyne the publisher.

editor, and Faul Type the phoneser. Jet belts are very dressy and are largely worn with sik blouses. They are made of jet beads and cabochons strung on elastic, the strands being art base with int slides and held together with jet slides, and elaborate clasps being arranged in front.

Miss Marion Gilchrist and Miss A. L. L. Cumming, of Glasgow, have the honor of being the first ladies to take a medical degree in Scotland. They have just graduated from the Univerof Glasgow, after a sitv

THE U. S. Government Chemists have

reported, after an examination of the different brands, that the ROYAL Baking Powder is absolutely pure, greatest in strength, and superior to all others.

ROYAL BAKING/POWDER COMPANY, 106 WALL ST. NEW-YORK.

Passing of the Compass.

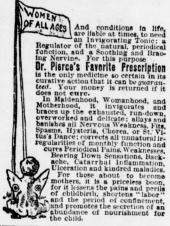
Passing of the Compass. The compass may yet disappear from the sea, says the Fhiladelphia Record. The little needle, by the aid of which intrepid mariners have for centuries charted the vast ocean developed a sudden fickleness to the pole as soon as the compass was placed aboard the iron and steel ships of this age. So erratic have been the needle's devia-tious that, without frequent compari-son with some known standard, the son with some known standard, the helmsman would have been afraid to trust the instrument as a nautical guide over the trackless waters. For guide over the trackless waters. For the first time in the history of naviga-tion an appliance has been invented which seems to be absolutely accurate and trustworthy in the determination of the course of ships at sea. Licu-tenant W. H. Beecher, of the United States navy, appears to have achieved this triumph in hist-delicate and beau-tiful solutions the theorem. this triumph in his-delicate and beau-tiful solarometer, the telescope of which is so floated upon successive layers of quicksilver, in a vessel hung upon gimbals, that the heaviest sea will evidently be unable to disturb its dead level. The authorized Govern-ment deep sea trial of the first model on the North German Lloyd steamer Weimar will decide the fate of the old style compass. style compass.

The Pepsin Habit.

A New York physician of promi-nence remarked the other day to a nence remarked the other day to a newspaper man that he was not sur-prised to find that the pepsin habit is raging just as furious to-day as the quinine habit did not long ago, as it seems to be human nature for people to make continual experiments on themselves with medicine, with a blind faith that a popular panace will cure themselves with heating, will care faith that a popular panacea will care all the ills that flesh is heir to. Said he: "I have noticed that in all the penny-in-the-slot machines devoted to confections the pepsin-gum boxes are nearly always empty. I am told that it is necessary to refill them several times a day. Boys hawk it every-where—in the streets, at the races, at hereby the several the several days are the several the several the several the several days are t baseball games. It cannot do very much harm to a dyspeptic, but it cer-tainly does him no good. The amount of pure pepsin in a package of this gum is infinitesimal."-New Orleans Picayune.

Origin of Tea. It is difficult nowadays to imagine It is difficult nowadays to imagine how the Japanese managed to live without tea; everybody drinks it at all hours of the day, and the poorest people rarely get a chance of drink-ing anything stronger, and yet it is, as things went in old Japan, a com-paratively recent introduction. Tea was introduced with Baddhism from China, and though some plants were brought as early as the ninth century, it was not much grown until the end brought as early as the nint century, it was not much grown until the end of the twelfth. Darama, an Indian saint of the sixth century, often rep-resented in Japanese art either cross-ing the ocean on a reet or sitting a monument of patience with his hands in his sleeves, was the father of the tea-plant. After years of sleepless watching and prayer he suddenly got drowsy, and at last his eyelids closed and he peacefully slept. When he awoke he was so ashamed of this par-donable weakness that he cut off the offending eyelids and threw them on offending events and threw them on the ground, where they instantly took root and sprouted into the shrub which has ever since had power to keep the world awake.—Harper's keep Magazine.

Charles II. was the Mutton Eating King, from his fondness for spring lamb.



BEECHAM'S PILLS (Vegetable)

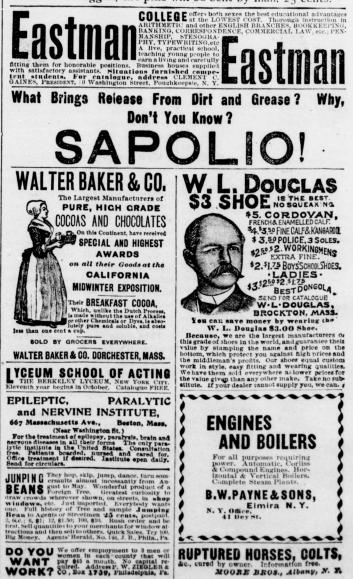
What They Are For

Biliousness	indigestion	sallow skin
dyspepsia	bad taste in the mouth	pimples
sick headache	foul breath	torpid liver
bilious headache	loss of appetite	depression of spirits

when these conditions are caused by constipation; and constipation is the most frequent cause of all of them.

One of the most important things for everybody to learn is that constipation causes more than half the sickness in the world; and it can all be prevented. Go by the book.

Write to B. F. Allen Company, 365 Canal street, New York, for the little book on CONSTIPATION (its causes consequences and correction); sent free. If you are not within reach of a druggist, the pills will be sent by mail. 25 cents.



gathering. Hens are in the best condition to lay when their crops are empty. Hence they should be fed sparingly during the day, but have a hearty meal given them at night. By using a bit that hurts you will teach a colt to dread the bit and shrink from it. This should never be. He from it. should be taught to drive up well on the bit and yield a quick obedience to

the balky horse.

In several comparative trials made by the Ontario (Canada) Experiment Station best results were obtained from sowing turnips in drills twenty inches apart and thinning to eight

FARM AND GARDEN NOTES.

The time to go into business is when everybody else is going out. Plant food can nowhere be so

cheaply obtained as from barn yard manure. This is particularly true when the latter can be had for the

An ill-fitting harness often makes

Corn grown for forage or ensilage

HOUSEHOLD AFFAIRS. ASHING FLANNELS



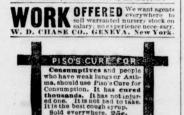


A CURE FOR ALL Summer Complaints. DYSENTERY, DIARRHEA. CHOLERA MORBUS.

A half to a teaspoonful of Beady Relief in a half tumbler of water, repeated as often as the discharges continue, and a flannel saturated with Ready Relief placed over the stomach or howels will afford imme-diate relief and soon affect a cure. Internally—A half to a teaspoonful in half a tum-bler of water will, in a few minutes, cure Gramps, Spasms, Sour Stomach, Nausen, Voinituz, Hear-burn, Nervonsness, Siechlesness, Sick Headache, Platulency and all Internal paus.

Malaria in Its Various Forms Cured and Prevented.

There is not a remedial agent in the world that will cure fever and ague and all other malarious, so guickly as RADWAY'S READY RELIEF. Fries 50 cents per bother, soil by Ral drazestri.



CONSUMPTION

25c.

plumage a glossy appearance for ex-hibition purposes. The Russian sun-flower is very productive, and may be planted in fence corners or out-of-thehigh enough without being too high, at the heels most especially, for this binds the hoofs and causes a horse to way places. It is said that peach yellows may be go like a cat on hot bricks. A good, firm clip at the toe is of great service

largely if not wholly avoided by the use of potash-not the meagre 100 in keeping the shoe firm, and when the shoe "fits the foot" it will keep it in its proper place till worn out.— Rochester Post Express. pounds per acre, but an application of ten times that amount. Proof of this statement is offered in the fact that peach trees grown on new land are al-ways healthy and vigorous.

There is a great deal being said and A dry cow should be fed well enough to keep her in good condition, written now-a-days about standard ra-tions for cows, and much science is but not so well as to make her fat. It is not to be forgotten that the con-dition of the calf depends great y on brought into requisition to make those brought into requisition to make those rations correctly balanced to fit the physical requirements of the cows. Every young farmer who hopes to be-come successful in dairying should study such tables and become accusthat of the cow, and that this will suffer before the cow does if the food is not sufficient to maintain both in tomed to the technical terms, so that good health.

tomed to the technical terms, so that he will know just what they mean wherever he sees them. Having done this, he should learn the cost of dif-ferent cattle foods delivered on his farm, whether raised or purchased. Knowing this, he should then make his own standard ration, and when-ever he cannot get the materials for making that standard without paying too much, he must look for substi-tutes in kind and quality. The ration, as estimated, is most

The ration, as estimated, is most conveniently the food for twenty-four here for a grant data and sold fifty pigs at a cost of hous for a cow weighing between eight hous for a cow weighing between eight hundred and one thousand pounds. This much can be done with books, where they fed off an early crop of and is a very useful part of the lesson. The real test of merit in this work comes from the actual feeding of the food for the purpose,

roll it out to a thin paste, divide in pieces, roll the apples in it, taking course.

care to join the paste neatly; form into balls and bake for half hour. For boiling prepare in the same way, but tie in floured clothes, and boil from half to three-quarters of an hour.

Apple Custard-Two pounds cook-ing apples, three cloves, one pint of milk, ten onnces loaf sugar, two or mink, ten ounces fout sugar, two or three bay leaves, a little lemon-peel, four eggs, half pint cream. Approxi-mate cost, fifty cents. Peel and core the apples, boil them gently with the cloves in a little water, with half a pound pounded sugar; when they are quite soft beat them up with a fork and remove the cloves; put the apple pulp into a glass dish and cover with a rich custard made as follows: Into a lined saucepan put one pint of milk, two ounces loaf sugar, two or three bay leaves and a little thin lemon peel; let them stand on the side of the stove for half hour; remove the bay leaves and lemon peel; put into a jug four eggs, and whisk them well; pour the milk over the eggs; put the jug into a saucepan of boiling water; stir one way until the custard thick-ens. Take the jug out of the water, stir for a few minutes: sat the enstard stir for a lew minutes ; set the custard aside to cool; when cold pour over the apples. Whip half pint of cream and put it on the top of the custard.

Apple Fritters.—Six tablesponfuls of four, one of yeast, one breakfast cupful of milk, two eggs, one onnee of sugar, two ounces of suet, three apples, one onnee of currants, the rind of a lemon, one-quarter pound of lard Amproximate cost twenty-five lard. Approximate cost, twenty-five cents. Mix the flour and yeast to a stiff batter with the milk over night; the next day add the eggs, well beaten, and the rest of the ingredients; knead well; the suct must be very finely chopped previous to mixing; when well mixed cut off pieces of the dough, make into an oval form about one inch a half long, fry in boiling lard four and a half long, fry in boiling lard till of a golden brown, drain on blotting paper, and serve.--New York Re-corder.

Miss Emma Maud Phelps, whose strong story Seraph, an admirable translation from Sacher-Masoch attracted such attention a few months ago, translates from the Hungarian, Flemish, French, German and other languages.

"George Egerton," the author of Keynotes, is a young Irish lady, a Miss Dunne. Her father, Captain Dunne, was for many years au Irish official, having been Governor of different jails, and is himself an artist of some skill.

China linen is a new fabric used in making up fine underwear. It is especially suited for summer wear, having, in addition to its weblike fineness of weave, a sort of cool slipper-iness to the touch that is inviting in warm weather.

Select a checked wool for the shopping gown. Drape slightly the front of the skirt and make a Garcon de Cafe jacket to be worn over wash vests or shirt waists. For hat, take a Tyrolean of black straw trimmed with a ribbon and buckle.

The women of the sixteenth century had their foibles in the matter of o nament. They wore a thing or two for use, as well. Their girdles carried bunches of keys, smelling salts, pow-der puff, mirror, needles, thread, pins, nail file and a dagger.

Harriet Hosmer has given to the Art institute of Chicago the cast made by the artist in 1853 of the clasped hands of Robert Browning and his wife, for which she refused the offer of \$5000 in England. It is the cast of which therefore a state of the state of the state of the block Hearthorne meats in (1914). which Hawthorne wrote in "The Marble Faun."

Mrs. Ella S. Bunker, of Washing-ton, has just returned from a trip to Nebraska, where she "homesteaded" a Nebraska, where she "homesteaded" a a quarter section of the land set apart for actual settlers. She will visit it twice a year to make her title good and to prove that a woman is fully capable of learning how to do almost anything a man can.