

Keeping Fresh Fruit.

Fruit which commands the highest prices in the city markets has all been picked by hand by thrifty farmers or their boys and well washed before being barreled up for winter use.

Peas should be packed in boxes with newspapers between each layer of fruit. For winter peas and rarer varieties, it pays to wrap each one in newspaper, besides putting papers between the layers of fruit. Thus packed with the cover nailed down, with the name and date of packing and kept in a cool place where they will not freeze, I have known the winter Nolis, the pound pear, Vicar of Wakefield and other late ripening varieties to keep perfectly till the June after they were gathered; luscious when eaten ripe or baked for tea.

Many who now send hastily gathered, bruised, ill-prepared fruit to market in early autumn could get double the price for it did they pick and pack it in ways herein suggested, and after keeping it three months or so in their own cellars, send it to cities in midwinter or spring after the first supplies are exhausted.

Cherries are said to be curative in liver complaints. Faraday recommended apples as the most nourishing and healthful diet for grown people and children, especially eaten raw. Apples and plums are excellent for rheumatic people. Lemons are a pleasant remedy for biliousness, and in some cases of rheumatism. One of the wild grapes of South Carolina is also said to cure consumption.

Keep costly or rare fruits in clean paper candy boxes, or envelopes of pastebord, as for flowers or ribbons, wrapping each one in paper, just as oranges are packed, retards decay. I have seen melons, grapes and peaches which had been hidden in hay in barn lofts, brought forth perfect and toothsome to grace New England farmers' Thanksgiving dinners. This is an ancient custom.—Detroit Free Press.

Signaling at Sea.

The British Government is testing a new plan for signaling at sea, which has already yielded remarkable results. It consists merely of an ordinary gong fastened to the bow of the ship below the water line. This acts as a transmitter, and the receivers are gongs of exactly similar tone and rate of vibration, one on each side of the ship below the water line. The receiving gong will take up and reproduce the sound of the sending gong from a long distance. Signals already have been clearly transmitted ten miles.—Chicago Herald.

A Means Out of the Difficulty.

An strain or bending of the back for any length of time leaves it in a weakened condition. A means out of the difficulty is always handy and cheap. Do as was done by Mr. Herman Schwengel, Aberdeen, S. D., who says that for several years he suffered with a chronic sitch in the back, and was given up by doctors. He bought a bottle of Jacobs Oil completely cured him. Also Mr. John Lucas, Elmore, Ind., says that for several years he suffered with pains in the back, and one bottle of Jacobs Oil cured him. There are manifold instances of how to do the right thing in the right way and not break your back.

The smallest telegraph facilities are possessed by Paraguay, Uruguay, Peru and Persia.

Dr. Kilmer's Swamp-Root cures all Kidney and Bladder troubles. Pamphlet and Consultation free. Laboratory Birmingham, N. Y.

The pecan trees of Texas yield every year 9,000,000 pounds of nuts.

How's This!

We offer One Hundred Dollars Reward for any case of Catarrh that cannot be cured by Hall's Catarrh Cure.

Dr. F. J. Cheney & Co., Toledo, O. We, the undersigned, have known F. J. Cheney for the last ten years, and believe perfectly honestly in all business transactions and financially able to carry out any obligation made by them.

WEST & THURAX, Wholesale Druggists, Toledo, Ohio.

WALDRON, KINSAN & MARVIN, Wholesale Druggists, Toledo, Ohio.

Hall's Catarrh Cure is taken internally, acting directly upon the blood and mucous surfaces of the system. Testimonials sent free. Price, 75c. per bottle. Sold by all Druggists.

Mrs. Winslow's Soothing Syrup for children teething, softens the gums, reduces inflammation, allays pain, cures wind colic. 25c. a bottle.

If you want to be cured of a cough use Hale's Honey of Horehound and Tar.

Karl's Clover Root, the great blood purifier, gives freshness and clearness to the complexion and cures constipation. 25 cts., 50 cts., \$1.

Hot Noons Chilly Nights

Of Fall present so many variations of temperature as to tax the strength and make a pathway for disease. Hood's Sarsaparilla will fortify the system against these dangers, by making pure, healthy blood.

Hood's Sarsaparilla Cures

came out on my limbs. I tried different medicines, but none helped. At last my mother heard of Hood's Sarsaparilla. After taking part of a bottle the sores began to heal, and after a short time they were completely cured. We keep it in the house most of the time. As a blood purifier I know of nothing better."—LEON SR. JURY, Fairmont, Minn.

A Powerful Flesh Maker.

A process that kills the taste of cod-liver oil has done good service—but the process that both kills the taste and effects partial digestion has done much more.

Scott's Emulsion

stands alone in the field of fat-foods. It is easy of assimilation because partly digested before taken. Scott's Emulsion checks Consumption and all other wasting diseases.



FARM AND GARDEN NOTES.

Sweet ensilage has been fed to horses without any ill results, but if it is sour, by faulty curing, it is not a safe food for these animals. A small ration only should be given, and when it is fed, it is desirable to feed whole grain instead of ground feed. There is danger of fermentation of the food in the stomach when meal is given with the ensilage. If fed at the beginning, with caution, horses will get used to it, after which it may be used as the regular food.—New York Times.

HOW MUCH CLOVER TO AN ACRE. Three bushels of clover seed per acre may be considered an excellent yield, and as the seed is always obtained from the second growth of the plants most farmers think the seed crop is almost clear gain or profit. Why the second growth of clover in summer yields most seed is a question not settled. Some think it due to the presence of the common bumble bee, an insect supposed to aid in fertilizing the flowers, but it may be to a less rank growth of the plants or the cool nights in the latter part of summer.—New York Sun.

LAST DAYS AT PASTURE. It is difficult to maintain in vigorous growth a pasture turf. Close cropping in the dry, hot weather has something to do with this, as also has the cropping which many pastures get late in the fall, which does not allow them opportunity to cover the roots with an aftermath that would protect these roots from the cold and sudden changes of winter. But it is evident that no small part of this difficulty in maintaining a good turf on pasture lands arises from the ill-treatment many pastures receive from the too early turning of stock abroad upon them in spring before the ground becomes well settled.—American Agriculturist.

WATERING PLANTS. A question I have been asked hundreds of times by lady customers, says J. S. Taplin in American Gardening, is, "How often shall I water this plant?" There is but one answer, "Whenever it is dry." But by dry I don't mean dust-dry and so baked that the soil is cracking away from the sides of the pot, but when the soil begins to feel dry to the touch or when on smartly tapping the side of the pot with the knuckles it rings from the blow. By taking a dry plant and sounding it, and afterwards a wet one you will at once appreciate the difference in sound. Even when the plant is wet on the surface, if dry in the ball, the sound will betray the fact.

Many plants in pots which are stowed in jardiniere get yellow and sick from no apparent cause. An examination has always shown the soil sour from excess of water at the roots, caused by the water that had soaked through the pot after watering and had been left standing in the jardiniere, thus preventing aeration, and souring the soil. The pot should always be lifted out for watering and put back when it has done soaking.

PRESERVING EGGS. In the experiments in keeping eggs made at one of the New York experiment stations, the eggs were all wiped when fresh with a rag saturated with some antiseptic and packed tightly in salt, bran, etc. Eggs packed during April and May with salt, and which had been wiped with cottonseed oil, to which had been added boric acid, kept from four to five months with a loss of nearly one-third, the quality of those saved not being good.

Eggs packed in bran, after the same preliminary handling, were all spoiled after four months. Eggs packed in salt during March and April, after wiping with vasoline, to which salicylic acid had been added, kept four or five months without loss, the quality after four months being much superior to ordinary. Temperature of each box varying little from sixty degrees Fahrenheit, and each box was turned over once in every two days. Little difference was observed in the keeping of the fertile and infertile eggs, and no difference was noticeable in the keeping qualities of eggs from different fowls or from those on different rations.—New York World.

MISTAKES IN TREE SPRAYING. Men often apply the same remedy to all sorts of diseases, and frequently with disastrous results. Thus the superintendent of a California orchard—a capable and energetic man, but not a "book farmer"—found his trees infested with red spiders. Knowing that a spray of salt, sulphur and lime was good for some things, he believed it good for all, and with his trees in full leaf and tender foliage, he gave them a thorough spraying with the lime wash, with what result it is difficult to tell at this writing, but probably he will kill the spiders, and not improbably the trees also.

Much judgment should be used in the application of all washes in the orchard. The leaves are the lungs of the tree, the breathing apparatus, and whatever destroys them injures the tree. Lime—the chief ingredient in the lime, sulphur, and salt wash—of course possesses highly caustic properties. It is this that gives it its effective qualities, and it should be used on deciduous trees only in the winter when they are dormant. It then reaches every part of the tree and scalds the young scale insects, preventing their growth and spread. But when the trees are in leaf it cannot reach the pests so effectively, while it will do very serious injury to the trees.

The orchardist owes it to himself to acquire at least some rudimentary knowledge of entomology in order to cope successfully with his insect enemies, and at the same time not damage his trees or injure his insect friends. His insect foes may be roughly divided into two classes, those that eat with

their jaws and those that suck with a bill. In dealing with the first class, among which are caterpillars, slugs and beetles, arsenical preparations—Paris green and London purple—are the most effective remedies. In fighting the suckers these are useless, for the reason that this class of pests do not eat from the surface but draw the sap of the plant or tree from beneath the surface where the surface does not penetrate, and in dealing with them another class of remedies must be used. It is here that the lime, sulphur and salt spray comes into good use in the winter, when there is no danger of burning the leaves or young growth, and a severe remedy can be safely used. For summer use, however, resin solutions and kerosene emulsion, which can be used without endangering the trees, are the proper remedies.—American Agriculturist.

FARM AND GARDEN NOTES. The cabbage crop is one that nearly always pays. Sugar corn comes a little earlier if the tops are broken off after the ears form. An Australian farmer attributes the loss of a hundred fowls to feeding them upon sun flower seed. Make the butter first-class and put it on the market in such a manner as to make it show for all it is worth. Watercresses is an excellent food for chickens. It can only be grown in clear water with a sandy bottom. It is claimed that a decoction of smartwood or walnut leaves applied once a day to cattle will keep off flies. Pigs should always pay on a dairy farm, as they will assist in consuming a large proportion of waste material that is unsalable. Breeding stock of all kinds need muscle rather than fat, as the latter means the loss of energy, if not of health and vigor. All admit that a cow needs shelter in winter; but it is equally necessary to furnish her protection from flies and the scorching rays of the sun of summer. Poultry raisers in the vicinity of summer resorts will be apt to find more money in disposing of their fowls during the hot weather than later in the season. The better milk development secured with the first calf, the better results it is possible to secure. Make the best start possible and keep in a good condition. Pigs can be fed, handled and disposed of to better advantage if the litters from the sows come about the same time. It is best to have them uniform in size and also in growth. Rye is excellent for late pasture or for early spring. Quite a crop of it may be grown on late corn land. It may be sown on the land occupied by corn before the corn crop is removed. Sore places on animals caused by flies may be annointed with a mixture of one pint of erdite petroleum, one tablespoonful of woodtar and one teaspoonful of carbolic acid, well mixed. So far as possible the crops on the farm should be grown to suit the market, and the crops that bring the highest prices in proportion to the cost of production should be grown. If there are dogs about put a wide awake cow or two in the pen with the sheep at night. If the cow has a young calf she will do especially faithful service. A billy goat would do the business pretty well. There seems to be considerable difference of opinion among dairy farmers as to the feeding value of skimmed or separated milk. Some put it as high as a bushel of corn for every 100 pounds of milk, and others as low as half a bushel. The ladybird is a valuable insect destroyer. It is the special enemy of the little green aphid that destroys tender plants, and the ladybird is always seen upon rose bushes in summer time, because the aphid especially attacks the rose. Some gardeners have been troubled with black-rock in tomatoes. The fungus of the potato rot attacks them on both leaf and fruit. There is no remedy after it gets full possession of the vines, but an early use of Bordeaux mixture is a preventive. A first-class animal is sure to bring a good price, but he who has all first-class stock usually obtains "the top of the market." When they all seem to be of one mold, and that a good one, there are dealers ready to take them as a lot, and at your price. The sow must be in thrifty condition to produce thrifty pigs. Feed her on succulent food. Cooked or steamed corn, turnips, potatoes, beets, and a variety, with a due proportion of grain, will keep her in the best condition for producing thrifty pigs. The milk test has come to stay, because it is right that it should stay. It makes better and more honest dairymen, it teaches the farmer how to develop out his inferior stock and develop his best, and generally, it leads to improvement of farm methods. Current bushes in vigorous growth always make a superabundance of wood, and should be trimmed by cutting out the old canes that were weakened by age and fruit bearing. Also thin out new growth, and cut back the ends of long, slender branches. Keep the back barnyard as neat as the front; have the manure pile, the old board pile, the rubbish pile all preys under cover. Make the neatness of your place noticeable and teach not only your own boys but the whole neighborhood lessons of beauty and thrift. Grass is essentially a milk, cream and butter food. The finest grain mixture ever devised will not answer so well. When the latter is given it should be with the idea of making bones and muscle, while the grass makes the milk. When the grass is poor the grain is a good adjunct.

HOUSEHOLD AFFAIRS.

TO CLEAN FURS.

The Russians clean their furs after this fashion: Rye flour is placed in a pot and heated upon the stove, with constant stirring as long as the hand can bear the heat. The flour is then spread over the fur and rubbed into it with a vigorous hand. After this treatment the fur is brushed, or, better, is gently beaten until all the flour is removed. Furs treated in this manner are said to resume their natural color and luster and look like new.—New York Advertiser.

TO CARVE A LEG OF MUTTON.

There are no serious difficulties in learning how to carve, and, with a little study and patience, any one may quickly learn to perform the task with sufficient skill to at least avoid remark, and every head of a household ought to make it a study. It is not an easy matter to prepare a good dinner, but it is easier to spoil the effect by butchering the meats. Flattery is one of the foods an amateur carver thrives on; tell him how handsome his hands are and what graceful angles his palpitating elbows make in mid-air, and he may not throw grease beyond the carving-mat. It is not good form for the carver to remove his coat.—St. Louis Star-Sayings.

HINTS FOR DUSTING DAY.

Dusting a room is not the simple matter lookers-on think it. It does not consist in wearing a pretty apron and an effective cap and waving a feather duster after the picturesque fashion of Phyllis in the plays. In fact a feather duster is one of the least useful implements a woman who intends to dust could find. It merely puts the particles of dust in circulation in the air and after awhile they all settle again on mantles and mirrors, pianos and chairs, to disconcert the housewife later when she finds callers gazing with admiration upon the silver gray cloud that is spread over all her furniture. A dust-cloth is the proper thing to remove dust from all wood and hard materials. A stiff brush should be used for upholstered furniture. It will remove dust from plush, tapestry and the like, set it moving about in the air and as smooth surfaces have a greater attraction for dust than rough ones, it will settle again on the tables and chairs. Then a soft, slightly damp rag will remove it. It is, consequently, always wise to brush the upholstered goods first, to allow a few minutes' intermission before dusting. The trials of dusting day can be greatly reduced if the housewife will, during sweeping, put under cover all her bric-a-brac and books, and will, as far as possible, protect her upholstered furniture from dust by covering it with coarse sheets.—New York World.

SOUTHERN PICKLES AND SAUCES.

Oil Cucumber Pickles.—This very delicious compound is prepared as follows: Pare and slice four dozen cucumbers as if for serving on table, put them into brine strong enough to bear an egg, and let them stand twenty-four hours. Slice a dozen or fourteen onions; cover with brine for two days. Shake off the brine thoroughly and arrange in a jar alternate layers of cucumbers and onions, adding a thin layer of one tablespoonful of mustard seed and a saltspoonful of celery seed. Pour olive oil and vinegar over each layer. The longer this pickle stands the better. If made in July, it should not be used till December. About one quart of olive oil is required.

Yellow Piccalille.—Five gallons of pure vinegar, one pound of rice ginger, one pound of black pepper, one pound of horseradish, one pound of black mustard seed, one pound of garlic, two ounces of nutmeg, two ounces of mace, two ounces of cloves, two ounces of turmeric mixed with sufficient sweet oil to form a paste, two ounces of red peppers above the finger end, one dozen onions, adding a thin layer of one tablespoonful of mustard seed and a saltspoonful of celery seed. Pour olive oil and vinegar over each layer. The longer this pickle stands the better. If made in July, it should not be used till December. About one quart of olive oil is required.

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NEWS AND NOTES FOR WOMEN

Black tulle over black satin is one of the favorite toilettes of the moment.

The Queen of England always sleeps with her bedroom windows wide open.

Camel's hair wool and mohair is the material of which many entrancing patterns are made.

The fashionable women of London are not so enthusiastic over bicycling as French and American women are.

Miss Kipling, who is writing articles for various magazines, is a sister of Rudyard Kipling. She is now Mrs. Fleming.

The Baroness Burdett-Coutts possesses the finest and the most carefully preserved copy of the first folio of Shakespeare, 1623.

The zabelines, chevots and plaids are more pleasing than ever, but all are in the same dark colors and rougher than usual.

The most adventurous journey ever made by a woman has just been completed by Mrs. Littledale, who, with her husband, started from Constantinople and crossed Asia, coming out at Shanghai.

Mrs. Amelia Bloomer, originator of the famous bloomer costume, still lives with her husband at Council Bluffs, Iowa. She began wearing the garment that bears her name in 1851, while editing a temperance paper at Seneca Falls, N. Y.

Agra-linens are one of the most popular coverings for couch pillows that are in daily use. They are very durable, shed dust easily, come in a great variety of colors, and the cost is only seventy-five cents a yard for material forty-four inches wide.

What is called the rational cycling costume for women is in danger of going out of existence in Paris, for the Prefect has caused letters to be written to some well known women cyclists, cautioning them that they are infringing the law in wearing men's clothes.

Every year a Hebrew girl in Frankfurt, Germany, receives a dowry of \$2500, the income of a bequest by Baron Rothschild. Any respectable Jewish girl not younger than seventeen or older than thirty-six may apply, and lots are drawn for the prize.

During her travels in Africa Mrs. Sheldon, the exploring lady, was exceedingly embarrassed by receiving a present of 600 husbands from a local sultan. It was with much difficulty that she succeeded in refusing his splendid gift without giving serious offense.

Mrs. George W. Childs is at the Louella, Wayne, Penn. Meanwhile, the drawings for her palatial mansion, to be built at Washington, are waiting her final approval. The house will be a decided ornament to that city of splendid houses and magnificent thoroughfares.

Mme. Demont Breton, the painter, was recently enrolled in the Legion of Honor. The only other French woman so honored is Rosa Bonheur. The new member of the Legion is the daughter of the famous painter, Jules Breton, and the wife of the painter, Adrian Demont.

In dress goods, new styles are the crepons of wool and mohair, which are rougher and more crisp than they ever have been before. The figures stand out further and the colors are darker and more subdued, green and blue perhaps predominating, but with some black in every pattern.

Mrs. Belinda I. Randall, of Roxbury, Mass., a descendant of Samuel Adams, of Revolutionary fame, has presented to the Boston Museum of Fine Arts a china punchbowl and silver one the property of the Marquis de Lafayette, and by him presented to Adams. It was made in China and has the arms of Lafayette upon it, designed according to the ideas of the Chinese artist.

Miss Lillie J. Martin, vice principal of a girls' high school in San Francisco, has resigned her place there to enter Gottingen University as a student. Only three or four women have hitherto been admitted to this German university's privileges. Miss Martin is a graduate of Vassar College, and relinquishes a salary of \$2000 a year to continue her studies in Germany, which will be in the line of experimental psychology.

Knowledge. Brings comfort and improvement and tends to personal enjoyment when rightly used. The many who live better than others and enjoy life more, with less expenditure, by more promptly adapting the world's best products to the needs of physical being, will attest the value to health of the pure liquid laxative principles embraced in the remedy, Syrup of Figs.

Its excellence is due to its presenting in the form most acceptable and pleasant to the taste, the refreshing and truly beneficial the physical being, will attest the value to health of the pure liquid laxative principles embraced in the remedy, Syrup of Figs.

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"I regard the Royal Baking Powder as the best manufactured and in the market."

Marian Harland Author of "Common Sense in the Household."

Samoa Canoes.

The large canoes, called tanan-olua, are built from a keel. The keel is laid in one solid piece extending high up in the air at bow and stern, both ends being shaped alike. The strips and planks are split out of logs, and have no uniform dimensions, varying from six or eight inches to six or eight feet in length, and are of different widths. These are fastened to the keel, and the sides gradually built up, not by lapping one over the other, but edge to edge, making a tight, smooth surface. To accomplish this, the center of the plank is dressed down thin along one edge. Then by boring holes through the thick edges at intervals, on the inside, and tying them together with fiber—not a nail is used—a tight joint is made, and the outside left clean and smooth. Often the seams are filled with gum which exudes from the bread-fruit tree; this makes them perfectly water-tight.

The skill and ingenuity displayed in making and finishing these craft is something remarkable, for the reason that the planks are of such uneven lengths and widths and every part is fastened by fiber.—Outing.

Vagaries of Taste.

An importer of rattan furniture complains that it is impossible to keep up with the vagaries of public taste. In the seasons when he imports big chairs customers come round and complain that there's nothing low enough for a woman to occupy in comfort, and, when next season he imports small chairs there is a growl because there is nothing roomy and luxurious. The best of the oriental furniture imported for the last fifteen years has taught the Western world a lesson in luxury, and it is worthy of note that the light, cool chairs, lounges and the like, of Chinese, Japanese and East Indian make are peculiarly fitted to the semi-tropical summer of this region.—New York Journal.

Pasquinades took their name from the shop of a Roman tailor named Pasquin, the square in front of which contained a celebrated statue, on the pedestal of which all sorts of squibs and lampoons were posted.

"WOMAN'S BATES." Mrs. W. R. Bates, of Detroit, Trumbull Co., Ohio, writes: "A few years ago I took Doctor Pierce's Favorite Prescription, which has been a great benefit to me. I am in excellent health now. I hope that every woman who is troubled with woman's ills, will try the 'Prescription' and be benefited as I have been."

"A Fair Face May Prove a Foul Bargain." Marry a Plain Girl if She Uses

Dollars or Kicks for women, according to whether they do, or don't do, their washing in a sensible way. If they use Pearlina, it means good, hard dollars saved. Pearlina is economy. All that ruinous rubbing that makes you buy linens and flannels twice as often as you need to, is spared, to say nothing of your time and labor.

See the troubles that women have to endure with other ways of washing. There's that hard, wearing-out rub, rub, rub, or the danger of ruining things with acids if you try to make it easy. Washing with Pearlina is absolutely safe.

Peddlers and some unscrupulous grocers will tell you "this is as good as" Send, or "the same as Pearlina." IT'S FALSE—Pearlina is never peddled, and if your grocer sends you something in place of Pearlina, be honest—send it back.

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