FOR FARM AND GARDEN.

When Lime Is Needed. Lime may prove to be a wonderfully good thing for some soils. If the land is acid, lime is always beneficial. Buy it when it is cheapest. The amount to apply will depend altogether upon the character of the soil. I have used all the way from 1500 to 6000 pounds to the acre. Stone lime may be used

by placing it in piles containing about one-half bushel each and covering this with soil and allowing the line to slake.—G. A. Smith, in New England Homestead.

As to Raising Broilers.

Any of the large breeds of fowls, such as Cochins, Plymouth Rocks, Brahmas, Wyaudottes, Langshaus, Dorkings or Indian Games will produce fine broilers—that is as far as preed goes, but in prising produces it breed goes; but in raising broilers it should not be forgotten that it is a winter business, as the birds are sup-posed to reach the market in April or May, which makes their hatching time start from about October or November. When birds are hatched and marketed at the dates mentioned they will command about the highest prices that are offered during the year for any kind of poultry.

Fertilizer for Oats.

Oats, like corn, require a highly nitrogenous manure, and must be supplied either in the natural fertility of virgin soil, well preserved barnyard manures or commercial fertilizers. Every farmer is, of course, the best judge as to the natural fertility of his different fields as proven in the growjudge as to the natural fertility of his different fields, as proven in the growing of past crops, and also best knows his ability to apply manures which cost money. If he has an abundance of cotton seed, either composted or crushed, or barnyard manures, he can apply them as liberally as he desires, as he can hardly put down too much of either, if broadcasted. If homemanures are used, about 150 pounds of acid phosphate per acre should be used in addition to the barnyard manure or compost heap. If the fertilure or compost heap. If the fertilizers are to be purchased, then a formula consisting of 1000 pounds of good acid phosphate, 750 pounds of cotton seed meal and 250 pounds of cotton seed meal and 250 pounds of kanit, mixed well, and applied at rate of 500 pounds per acre, would furnish a good amount of the necessary ele-ments of plant food to secure satisfactory results. The fertilizer should be applied broadcast and harrowed in at time of sowing, or put in with seed drill, if a machine is used. As a top dressing to wheat or oats now growing, but which need additional fertilizer, an application of the above formula at rate of 300 pounds per acre would be exceedingly helpful. Bear well in mind that the crop of spring oats to turn out well, must be forced, for they have only half the time in which to mature that the fall sowing have. The forcing process must be done by sowing in good ground which has been properly prepared, by fertil-izing with quickly available plant foods, and then leaving the balance to the handiwork of nature.

Feeding Hogs.

Feeding Hogs.

We did not think pumpkins as valuable for feeding to hogs as we did to cattle, but when they were plenty the hogs had some every day, for we could not keep them late in the winter. We never cooked them unless to throw in a few when boiling small potatoes or other roots for the hogs, as we thought them too watery when boiled, and they seemed to be relished better when given raw. We notice in a bulletin sent out by the Oregon experiment station, that they tested pumpkins for hogs weighing 140 to 200 pounds each, for four periods of 14 days each. The pumpkins were cooked with shorts. For the first two weeks days each. The pumpkins were cooked with shorts. For the first two weeks it took 15.45 pounds of pumpkins and 2.12 pounds of shorts to make a pound of gain. The next two weeks it took 14.95 pounds of pumpkins and 1.3 pounds of shorts. In the third period 14.3. pounds of the pumpkins and 1.79 pounds shorts, and for the last two pounds shorts, and for the last two weeks 14.46 pounds of pumpkins and 2.54 pounds of shorts. The average gain for each hog during the whole time was about 1 1-2 pounds per day, and counting pumpkins at \$2.50 a ton, and shorts at \$12, the cost per pound of gain was 2.9 cents. This may have been cheap enough, but we think it could have been made cheaper upon raw pumpkins, and by using a little more shorts, or perhaps a mixture of equal parts of cornmeal and shorts. After a hog weighs 200 pounds alive After a hog weighs 200 pounds alive we are not afraid to give him as much cornmeal as he will eat until we get him fat enough to kill. They tried to increase the amount of pumpkin and reduce the amount of shorts, but the pigs objected, and, as will be seen above, they had to increase the proportion of shorts. We never tested pumpkins for sheep feeding, but have no doubt they would work excellently well. We never removed the seeds when teading them. when feeding them, and never saw that they were doing any injury to either cattle or hogs.

Transplanting and Pruning. I note with pleasure increased at-

tention to transplanting and pruning trees. That men should think to successfully remove a tree without extreme care in preserving the roots has always been a mystery to me, and that all fruit-bearing trees should be trained with a central unright, then it with a central upright stem is too manifest to require education. Still there are many trees trained more like an inverted umbrella than otherwise, and every heavy sleet or snow storm makes appalling destruction in such orchards. That the Ozark region of Missouri should produce fair winter apples accords with what old citizens of that region tell of the ripening of ing.

the papaw and the falling of forest nuts being two weeks later than with us, near Cairo.

When we have a cool summer and

fall we have apples hang on till frost, but if the season is exceptionally warm yellow bellflowers and baldwins fall from the tree and rot in Angust, and winesaps and Rome beauties in Sep

tember.
A difference is always noted in favor of young trees, but more especially in the first orcharding experiments in s neighborhood, the absence of insect enemies and fungous diseases being important factors in the ripening and knowing experiments.

important factors in the ripening and keeping qualities of fruits.

In this connection your previous statement respecting Missouri lands subject to homesteading is of interest to our people who may be influenced to immigrate. I hope to see in future numbers of your paper more letters after the order of the one in your last by Professor T. H. Jones, giving more full information respecting the leading railroads now in existence having the railroads now in existence having the facilities for marketing, etc, with statement in relation to nursery stocks and many matters of interest to those

and many matters of interest to those seeking new homes.

Here it has been just cold enough to retard the rapid growth of wheat, which bid fair early in the season to become too rank—a thing wheat has seidom done in all the forty-five years have been been Leas H Grain in we have been here. Jas. H. Grain ir Farm, Field and Fireside.

The strawberry Bed.

There are few things that are often more poorly managed than the straw berry bed. Again and again has the writer seen beds that had been started out well, but that had become entire failures through mismanagement. Of-ten it is due to the ground being in s condition that makes success impos sible, and at other times it has been on account of an easily-explained desire to have the plants make a great growth of foliage. This growth of foliage is all right on individual plants provided the plants are each given sufficient room to develop, but when the growth is on a multitude of plants, as it is often, and these plants are crowding one against another, the blossoms are few and the ripe berries are fewer and smaller.

The unprepared ground is no place for a strawberry bed, but the temptation to use such ground for straw-berries is often very great. A case of this kind came to the attention of the this kind came to the attention of the writer about two years ago. Quite late in the spring a neighbor decided that he would have a first-class strawberry bed. So he ordered some hundreds of plants. But having all of his prepared ground taken up with other things he merely turned over some sod and set the plants in the newly turned sod. He hoped that by the following year the plants would have secured a good growth and would have so permeated the sod and undersoil with their roots that the ground soil with their roots that the ground would be loose. He recognized the fact that the ground was utterly devoid of manure, save what had come in a natural way through the decaying grass roots. In the fall after setting he tried to work between the rows and to fork in a little manure. But the ground was very hard and un-responsive, and, though he had four of the best varieties of strawberries, he did not get a pint of berries from them all the second year. This failure was due entirely to poorly-prepared soil, and without doubt this is the case with a majority of the failures.

The Wilson is a hard berry to grow.

but the writer remembers one bed of Wilsons that proved a great success. It was made on well-worked garden soil, and was enriched with a heavy dressing of hog manure. This was thoroughly incorporated with the soil before the plants were put on, and the weeds were kept down. The second year the crop of great red, glossy ber-ries was enormous. It was an illustration of what a properly-prepared soil will do.

Farm and Garden Notes.

Never allow fowls to drink stagnant

For fattening fowls cooked food is

better than raw. Milk in all its forms is valuable food for poultry.

Soft-shelled eggs are often the re sult of overfeeding.

Ducks and geese should be well feathered before killing.

A cross of a large hen with a Hou-dan usually produces good broilers. The favorite food in Scotland, where horses are at only moderate work, is

Grapes can be pruned any time dur ing winter. If the wood is wanted for propagation, it should be cut just before the severe frosts arrive.

cut sheaf oats.

By keeping oak trees of a uniform temperature throughout the year, a French experimenter succeeded in in-creasing the production of new leaves before the old ones were shed.

Very often it will not pay to doctor very often it will not pay to doctor fowls suffering with contagions dis-ease. Indeed it is probable that it very rarely pays. One would better kill at once all that contract such disease and burn the carcasses.

The English want a cheese with a mild flavor, slightly salty and rich in butter fat. Foreigners as a rule do not like strong cheese. It must not be dried hard. Curing rooms in Scotland are kept at 60 to 61 degrees.

While oats make a good feed for growing stock and for the laying hens, they do not have the elements that promote animal heat. Some corn is needed for this purpose, and it should be fed to the flock late in the evening.

HINTS FOR HOUSEWIVES.

A Porch Seat. Porch furnishings are as important as interior decorations, and a comfortable and artistic addition can be made by a swinging seat. This is made by a swinging seat. This is suspended by heavy chains and made large enough so that it can hold a good-sized bank of pillows. The seat itself is made of stained wood, of a solor to harmonize with the surroundings.

Nursery Table Covers Get a blue and white washable cover for the nursery table; one a yard and a half square costs a little more than a dollar. They are pretty and durable; and some things may be spilled upon them without ruining them. The blue denim table covers are a little more embroidered in white, but their wear-ing qualities are excellent.—Ladies' Home Journal.

A Hint About Jellies.

In the cooling of jellies the cook should never allow them to stand ex-posed to the air. When physicians posed to the air. When physicians wish to secure minute organisms for investigation they expose gelatine to the air or in places where they have confined malignant germs as the quickest medium. Always cover with a piece of soft muslin. The average cook is learner to the spiece of soft muslin. cook is lamentably ignorant of sani-tary cause and effect, and the safety of the family lies in the eternal vigiance of the house mother.

Use for Old Laces.

Now is the time to hunt up all the bits of old lace and utilize them in the ittle points that turn down over the rollars of folded chiffon or silk musin now in fashion. Larger pieces can be worn as collars and if lined with folds of white chiffon the lace will not only be better preserved, but its creamy tint will be thrown into rejef. Lace sleeves can be fashioned out of odds and ends without detracting from their smartness and can be ng from their smartness and can be worn over chiffon or colorod silks to correspond with the color of the

What Is Good Meat.

Poisoning by alimentary substances is so frequent, and the grave symptoms following the ingestion of tainted tood are often so transitory, that their causes elude detection. Recently it nauses clude detection. Recently it has been proposed to make use of the clumping reactions, made familiar by the Widal test, to determine the bacillizmic qualities of meat, and it would seem that the method promises nuch. It may be wise to recall a few of the characteristics of sound meat. Good, wholesome meat is neither of a pale pinkish nor of a deep purple int. It has a marbled appearance, from the ramification of little veins or intercellular fat; the fat of the internal organs especially is firm, hard and sucty, and is never wet; whereas that of diseased animals is often soft and watery. Good meat has but little odor, whereas diseased meat smells faint and cadaverous. Good meat bears cooking without much shrink-ing or losing much of its weight, but bad meat shrivels up and boils to pieces, this being due to the larger proportion of watery and gelatinous material and the absence of true mus-mular substance. Under the miscosular substance. Under the microscope the fibre should be clear and well defined and free from infusorial animalculæ, while that of diseased meat is sodden as if it had been soaked in water; the transverse streaks are indistinct and wide apart, and animal-sulæ abound in it.—Sanitary Record.

Pumpkin Fanchonettes — Mix together one cupful of dry, steamed and sifted pumpkin, half a cupful of sugar, one of rich milk, two eggs slightly beaten, two tablespoonfuls of molasses, one of ginger, two of melted butter, one teaspoonful of cinnamon and one-third of a teaspoonful of salt; pour into individual pastry-lined tins and bake 20 minutes. and bake 20 minutes.

Lemon Butter for Tarts-One pound The laying hen is always the working hen.

Table scraps should be fed the fowls while fresh.

Table scraps should be fed the fowls while fresh.

Table scraps should be fed the fowls while fresh.

Table scraps should be fed the fowls while fresh.

Table scraps should be fed the fowls while fresh.

Table scraps should be fed the fowls while fresh.

Table scraps should be fed the fowls while fresh.

Table scraps should be fed the fowls while scraps and whites of six eggs, the yolks of two eggs. Grated rand of two lemons, the juice of three.

Beat the sugar, whites of six eggs, the yolks of two eggs. Grated rand of two lemons, the juice of three.

Beat the sugar, whites of six eggs, the yolks of two eggs. Grated rand of two lemons, the juice of three.

Beat the sugar and whites of six eggs, the yolks of two eggs. Grated rand of two lemons, the juice of three.

Beat the sugar and whites of the egg a little. Put them in the double while statement is the sugar and whites of the egg a little. boiler. When hot pour over the beaten yolks. Return all to the pan, add le non juice and rind. Stir over a slow fire 20 minutes.

Brunoise Soup-Cut two carrots and one yellow turnip into dice, add one can peas and let simmer in water and then drain. Put the vegetables in a saucepan, pour over them three quarts of stock and cook slowly until the vegetables are thoroughly done. Season with salt and pepper and a tittle celery salt and serve. This soup liffers from most other vegetable soups in that no onion is used in its preparation.

Chicken Salad—Cut cold boiled chicken and celery into tiny pieces with a sharp knife and cover with the following dressing: Moisten two even tablespoonfuls of mustard with boiling water, stir smooth and beat well with three eggs, one half cup of olive oil or melted butter as preferred, one scant teaspoonful of white pepper, wo of salt, one cup vinegar. Heat the dressing until thick. Spread the chicken and celery on lettuce leaves and pour on the dressing. Chicken Salad-Cut cold boiled

Apple Marmalade—Wash and cut alf a peck of tart apples into pieces; place them in a kettle, cover barely with cold water, set the kettle over the fire and boil till apples are soft; then rub them through a puree sieve; return the apple pulp to the kettle and boil over slow fire without a cover 20 minutes; then measure; add to each pint one pint of sugar and two tablespoonfuls lemon juice; stir and cook ten minutes. Put into glass jars, close tightly and set in a cool place. You Can Have It Also.

lady whose linens you envy, used Cross" and "Hubinger's Best" laundry starch. It is easy to make yourself an object of envy also. Ask your grocer, he can tell you just how you can get one large 10c. package of "Red Cross" starch, one large 10c. package of "Hublinger's Best" starch, with the premiums, two beautiful Shakespeare panels, printed in twelve beautiful col-ors, or one Twentieth Century Girl calendar, all for 5c.

A Relic of 1824. G. T. McNeill, of the Salem (Mass.) Times, has in his poseession a copy of the Essex Register of the date of Octo-ber 18, 1824, published at Salem by Warwick Palfray, Jr. The paper is brimful of news of the time, and fur-nishes an excellent epitome of those early days.

Beauty Is Blood Deep.

Clean blood means a clean skin. No beauty without it. Cascarets, Candy Cathartic clean your blood and keep it clean, by stirring up the lazy liver and driving all impurities from the body. Begin to-day to banish pimples, boils, blotches, blackheads, and that sickly bilious complexion by taking Cascarets,—beauty for ten cents. All druggists, satisfaction guaranteed, 10c, 25c, 50c.

English business men in Paris are being boycotted.

What Shall We Have For Dessert! This question arises in the family daily. Let us answer it to-day. Try Jell-O, a delicious and healthful dessert. Frepared in 2 min. No boiling! no baking! Simply add a little hot water & set to cool. Flavors: Lemon, Orange, Baspberry and Strawberry. At grocers. 10c.

For every million inhabitants in Russia there are ten newspapers.

VITALITY low, debilitated or exnausied cured by 19r. Kline's Invigorating Tonic. FRES & trial bottle for 2 weeks' treatment. Dr. Kline Ld., 931 Arch St., Philadelphia. Founded 1871

Over 15,000 people went through Yellow stone Park last season.

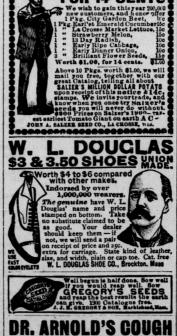
Worthless Stuff!

What a lot of trash is sold as cough cures. The hollow drum makes the loudest noise—the biggest advertisement often covers worthlessness.

Sixty years of cures and such testimony as the following have taught us what Ayer's Cherry Pectoral will do.

"I had a most stubborn cough for many years. It deprived me of sleep and made me lose flesh rapidly. I was treated by many eminent physicians, but could get no permanent relief. I then tried Ayer's Cherry Pectoral, and I began to get better at once. I now sleep well, my old flesh is back, and I enjoy myself in every way at the age of seventy-four."—R. N. MANN, Fall Mills, Tenn., Feb. 7,

It's the do-as-you-would-bedone-by cough medicine. Try a 25-cent bottle.



Prevents Consumption.
All Druggists, 25c.

CURES WHERE ALL EISE FAILS.

Best Cough Syrup. Testes Good. Use in time. Sold by cruggists.



In the country it is hard to get help for the household work. Wives, mothers and daughters who do their own work should have the very best of everything to do it with. Ivory Soap is the best; it cleans quickest and is easiest on the hands. It floats.

A WORD OF WARNING.—There are many white soaps, each represented to be "just as good as the 'lvory';" they are not, but like all counterfeits, lack the peculiar and remarkable qualities of the genuine. Ask for "Ivory" Soap and insist upon getting it.

Sore Hands



One Night Treatment

Soak the hands on retiring in a strong, hot, creamy lather of CUTICURA SOAF. Dry, and anoint freely with CUTICURA, the great skin cure and purest of emollients. Wear, during the night, old, loose kid gloves, with the finger ends cut off and air holes cut in the palms. For red, rough, chapped hands, dry, fissured, itching, feverish palms, with shapeless nails and painful finger ends, this treatment is simply wonderful, and points to a speedy cure of the most distressing cases when physicians and all else fail.

Sore Hands 8 Years Cured.

Pain So Intense Would Nearly Twist Fingers From Sockets. Hands Puffed Up Like a Toad. Water Ran Through Bandages to Floor. Had to Walk the Floor Until Would Fall Fingers Would Doctors Could Not Cure.

Eight years ago I got sore hands, commencing with a burning censation on my fingers and on top of the hand. When I rubbed them, you could see little white pimples. I felt like twisting my fingers out of their sockets. I had high fever, and cold chills ran over me, and so I kept it going until I was tired out. Nights, I had to walk the floor until I fell asleep. My hands peeled like an onion, the finger nails got loose, and the water ran out, and wherever there was a little pimple there the burning fire was—that happened at least ten times. I am running a blacksmith shop, horse-shoeing, and I would not shut up the shop for anybody, but it was hard. My hands puffed up worse than a toad. When I drove horse nails, the water from my hands ran through the bandage, on to the floor. My customers refused to look at my hand. I had a friend take me to the doctor; he gave a solution of something to bathe my hands. I went to another doctor, I think, for a year. I found your advertisement in a Utica newspaper, and I got the CUTICURA remedies. As soon as I used them I began to gain, and after using a small quantity of them I was entirely cured. I would not take fifty dollars for a cake of CUTICURA SOAP if I could not get any more. I would not suffer any more as I did, for the whole country.

Feb. 22, 1898. CASPER DIETSCHLER, Pembroke, Genesee Co., N. Y.

Complete External and Internal Treatment for Every Humor, consisting of Curricuas Rosa (26c.), to cleanse the skin of crusts and socies and soften the thickened cuttlet, Curricua Olary Mark (36c.), the Set, \$1.25 to instantly allay itching, inflammation, and irritation, and soothee and humiliating skin, sealp, and blood humors, with loss of hair, when all else falls. Sold throughout the world. Poyrten Dauc and Chem. Cohr., Sole Props., Boston, U. S. A. "All about the Skin, Sealp, and Hair," free.

Millions of Women Use Cuticura Soap

Exclusively for preserving, purifying, and beautifying the skin, for cleansing the scalp of crusts, scales, and dandruf, and the stopping of failing hair, for softening, whitening, and soothing red, rough, and sore hands, in the form of baths for annoying irritations, inflammations, and chandings, or too free or offensive perspiration, in the form of washes for ulcerative weaknesses, and for many sanative antiseptic purposes which readily suggest themselves to women, and especially mothers, and for all the purposes of the toilet, bath, and nursery. No amount of persuasion can induce those who have once used it to use any other, especially for preserving and purifying the skin, scalp, and hair of infants and children. Cuticura Soarcombines delicate emollient properties derived from Cuticura, the great skin cure, with the purest of cleansing ingredients and the most refreshing of flower odors. No other medicated soap ever compounded is to be compared with it for preserving, purifying, and beautifying the skin, scalp, hair, and hands. No other foreign or domestic totte soap, however expensive, is to be compared with it for all the purposes of the toilet, bath, and nursery. Thus it combines in ONE SOAP at ONE PRICE, viz., Twenty-Five Cexts, the BEST skin and complexion soap, the BEST toilet and BEST baby soap in the world.

If afficted with } Thompson's Eye Water | ADVERTISING IN THIS PAPER SOFT SYS. US. } THOMPSON'S EYE WATER | ADVERTISING IN THIS PAPER