



Marking Sheep Temporarily.
To mark sheep temporarily, as at breeding or lambing time, it is desirable to do it in such a way as not to injure the fleece. A very good paint is made of common red ochre, or the brown oxide of iron with raw linseed oil. Mark on the forehead with a small paint brush. A ring, triangle, cross on the forehead, ear, or even leg, will suffice.

How to Manure the Soil.
The following is a summary of a bulletin from the Oklahoma station on manuring soil:

Without going into detail as to the various considerations that may affect the results of manuring, at the present stage of our agricultural practice, the chief points to be observed are:

First—To manure the soil. Use all the manure produced, prevent losses by washing away. At burning straw, haul the manure to the fields somewhere, sometime, somehow.

Second—Manure the highest and poorest spots, give a good application at one time—from 15 to 20 two-horse loads—and manure another place next time.

Third—Manure with reference to the time of rainfall, to the next crop which is to be grown, and to the other work which must be done. Late fall and winter, when other work is not pressing, is a good time. Light top-dressings may be applied to wheat in the fall.

Fourth—Growing crops for green manuring alone is not the most profitable method. Pasture them and plow under the remainder when about mature. This applies chiefly to cowpeas. If sorghum is to be plowed under, it should be while the stalks are green, and juicy, so that they will decay quickly.

Substitutes for Grain.
Owing to the high prices of grain, which make large inroads into the receipts of poultry keepers who are obliged to buy a large proportion of the feed, we have been asked if something could not be used in place of so much grain. The hen has a small crop and cannot make use of a great amount of coarse, bulky foods as can cows and other ruminants. The grain ration can be advantageously cut down one-fourth or more by the liberal use of clover and vegetables, but where this is done a large proportion of the wheat bran, which is also bulky food, should be left out.

Very finely cut clover or alfalfa, or clover meal can be steamed and mixed with the mash, or the noon ration may consist of steamed clover, to which is added some wheat middlings and corn meal. Vegetables can be fed either green or boiled and mixed with the mash. Corn silage makes an occasional relish, and is very cheap. Whole grain should be fed at least once a day. At present prices of grain, barley is one of the most economical feeds to buy and is very good fed either ground or whole. Meat scraps or green cut bone are cheap, considering the matter which they contain. An old sheep, cow or horse can be turned to good profit in this way. It is also the most profitable use to which many oags could be put.—American Agriculturist.

The Culture of Cabbage.
Cabbage, I have found, do the best on a rich clay loam. Sew the seed in hot beds by Feb. 15 or March 1, and keep the bed at a temperature of 50 or 60 degrees; transplant into cold frames; this will harden the plants and make them stocky. Make sure that the soil is rich and plant out as soon as the ground can be got ready, in rows 30 inches apart each way. Cultivate frequently, so as to keep down all weeds and make the surface mellow. Such is the way, generally speaking, to grow early cabbages. For late ones, I would sow the seed about the last of April or first of May, in drills eight or ten inches apart, and cover them fully one inch deep. When the plants have come up, they will naturally be thinned more or less with the cabbage fork, unless something is done to prevent it; therefore, I would recommend sowing over the bed air-slacked lime. It will do no harm to the plants, and no applications will suffice. I prefer to plant out the latter part of June or first of July, 30 by 30 inches; it is always essential to keep the soil well cultivated, that it may be loose and free from weeds. I think it the best time to plant out after a rain; if done when the weather is dry, the roots will be puddled and the plants watered at night. Even with late cabbage it is better to transplant before final setting out; they will then develop plenty of fibrous roots and become stocky, requisites which are much required.—Fred O. Sibley, in the Outlook.

Principles Underlying Crop Rotation.
A rotation of crops on the same soil prevents the exhaustion of plant food primarily because different crops draw a different proportion on the plant food elements of the soil. If, for instance, wheat were grown year after year, even though the stubble was plowed under, it is probable that the phosphoric acid of the soil would become exhausted, and the test of a soil's ability to produce crops is the amount of availability of all its principal elements of fertility. In other words, if phosphorus and nitrogen were abundant in sufficient quantity to produce a crop of wheat, and phosphoric acid were lacking, the wheat would suffer. The productivity of the soil would in this case be measured by the amount and avail-

ability of the phosphoric acid which it contains.
When a rotation is followed, the potash may be drawn heavily on one year, the phosphoric acid another, and the nitrogen another, and so a balance is maintained, but this is not all, because a rotation not only implies this, but implies that in that rotation a plant is included which adds considerably to the humus content of the soil. To this end clover or some other leguminous plant is always, or should always be, a part of the rotation, and the reason that clover is used is that it returns to the soil more than it takes out. This additional substance is collected from the atmosphere through co-operation of bacteria which reside in the nodules of the roots of the clover.—The Country Gentleman.

Working Butter.
Butter, when properly made in the granular form, needs no working other than that done in the churn. This saves more than half the labor and makes first-class butter. Salt should be evenly distributed through the butter and the butter freed from the buttermilk and surplus moisture. Why churn the butter into a mass and fasten the buttermilk? Stir the cream well together when more cream is added until enough is gathered to churn. Churn the cream at 62 degrees in a revolving churn without inside machinery until the butter comes in granules about bird-shot size. If so done, the butter will be strictly one thing and the buttermilk another, and the buttermilk will run out if you give it an opportunity.

Rinse the butter twice with pure water, with salt added. The last rinsing will come nearly clear of buttermilk. Drain the butter a few minutes, add about two ounces of good dairy salt to the pound of butter, the butter still being in the churn, revolve the churn a few times and the salt will intermingle evenly with the butter. It is well to allow a few minutes for the salt to dissolve, and then give it a good banging in the churn, which will give the butter nearly all the needed working. Now pack the butter solidly in tub or crock or work into rolls with the butter ladle. About three-fourths of the large amount of salt in the butter will come out in the brine in working or banging the butter into a solid body. I have practiced this method over 50 years, and can certify to its value for farm dairy use, or, say, up to 20 pounds of butter at a churning.—F. C. Curtis, in Farmer's Voice.

Milk Production in Winter.
The successful dairyman knows pretty accurately just the ratio of milk production of his herd for each month of the year, and he will furthermore ascertain the relative amount of milk and cream given by each individual cow. It is absolutely necessary that the record should be kept, and then intelligent methods can be adopted for diminishing the falling off of milk in fall and winter. Unquestionably the food problem is at the bottom of this falling off, but we have found out that by artificial methods of feeding we can to a large extent correct this. The cow that has a good winter's supply of ensilage, roots, hay and grain is not apt to fall off much in the quality or quantity of its milk. But the question of feeding the winter cows with good milk-producing food is also one of expense. No dairyman could fail to prepare a winter diet that would keep the supply almost up to the standard of the summer if he chose liberally of all the foods in the market. But the most costly foods are generally those which give the best results. Consequently we are hampered in finding the best results for the least cost.

The silo has in recent years simplified winter raising, and no man can well do without it who expects to make his cows do well in winter. This is the best substitute for the summer food yet devised. It supplies the necessary amount of moist, succulent food which the cows demand to make good milk. But the ensilage must be good, sweet and nourishing. The failure to obtain good ensilage one year is no good reason to abandon it next.
With good ensilage, plenty of root crops and fine hay and some grain, the dairyman can make his profits double in winter. Roots are too little raised. They may not supply nourishment for fat and muscle, but they are essential for a good milk supply. Fed with hay and grain they almost take the place of ensilage. But with roots, hay, grain and ensilage we have almost a complete substitute for the best June grass. Properly planned and raised these four component parts of the winter feeding need not be so expensive that the margin of profits is narrowed. Indeed, they can be raised and fed in winter at less actual cost than the ordinary feed of hay and grain, which some dairymen hold as their stock winter feed. By having the ensilage and roots, the grain food can be reduced more than one-half without causing any falling off in the quantity or quality of the winter milk.—C. T. Lawson, in American Cultivator.

German Football Enthusiasts.
In former days "der Engländer" was considered mad by the average German for standing out all day in the burning sun at cricket, lawn tennis and such like out-of-door games. Times have now changed, and in order to out-rival the insular English the Germans have gone one point higher, for not only do they play tennis with utmost zeal and skill, but they actually play football in summer. Fancy football with the thermometer at twenty degrees Reaumur in the shade. Recently the Bonn football club played at Berlin against the "Preussen" and "Britannia" clubs and was beaten by both.—London Telegraph.

HOUSEHOLD HINTS



Effective Window Draperies.
Colored madras, or one of the effective Japanese canvas weaves, are among the most favored thin, colored window draperies of artistic decorators, yet they, too, are only used under protest, as a white or cream is so much preferable. Colored silk, velvet or tapestry hangings used over thin white or cream window draperies are quite comme il faut, but used alone next a window are not first choice by any means.

Oiling the Sewing Machine.
When a sewing machine is heavy to work take out the cotton and thoroughly oil every part of the machine with paraffine. Work it briskly for a few minutes that the oil may penetrate thoroughly, and extract all dirt and grit, and then wipe every part of the machine carefully with a soft old duster. When the paraffine has been removed, oil the machine again with the proper lubricating oil. Paraffine should never be allowed to remain on the machine, for it heats the bearings and causes them to wear out.

A Perfumed Hanger.
For dresses the sachets are arranged in the form of pads for the waist and skirt hangers of steel wire. Silk of any desired shade may be used, well wadded with cotton in the layers of which is placed the scented powders, according to the Philadelphia Inquirer. The hangers hold the waist and skirt in good shape and the perfume permeates the gown, giving off an evanescent, impalpable fragrance which is fascinating and individual. The long, flat sachets for the bureau drawers are made of silk or linen, and three or four may be used in each drawer, being placed between layers of underwear. Smaller ones of fancy or plain silks, exquisitely embroidered, may be fashioned for the glove and handkerchief case, though in many instances these boxes are wadded with cotton and sachet powder and are lined with silk to match the dresser scarf.

The Unsightly Storm Door.
Our climate with its extremes of heat and cold and varying degrees of humidity, is a hard one on front doors, writes an architect in Good Housekeeping. The veneered door stands better (warps and twists, shrinks and swells less) than the solid, except the latter be of such a wood as white pine. If a door is to show a natural finish of hardwood, the veneer may be made lighter than the solid, and therefore easier to swing and less likely to sag on its hinges. Elaborately paneled doors are less likely to stand well than simply paneled, but very wide panels are more likely to warp or split than narrow ones. The more exposed the front door, the greater the weight that should be given to these considerations in its design. We must have a good door before we can hope for a beautiful. And here let me enter a protest against that ugly, obtrusive, makeshift box, hardly fit for a henhouse, if nothing meaner, commonly called the storm door, planted at so many front entrances and left there for five months out of the 12. If a proper vestibule is impossible and an exposed situation demands the protection, put your storm door for the winter where the screen door hangs during the summer, but don't insult your neighbors and demean yourself by putting up the ordinary storm-door contrivance.

HOUSEHOLD RECIPES

Cracker Gruel—Roll some crackers until very fine and measure two tablespoonfuls and add one saltspoonful of salt and one teaspoonful of sugar. Pour over one cupful of boiling water and simmer for a few minutes. Then add one cupful of milk and serve without straining.

Cranberry Shortcake—Make a crust of one quart of flour, one-fourth cup of butter and two tablespoonfuls of baking powder; bake in cakes. Split open with a hot knife and butter as soon as they are taken from the oven. Fill with well-sweetened cooked cranberries, and serve with cream and sugar or sauce.

Potatoes and Chicken—Take three cupfuls of seasoned mashed potatoes, one tablespoonful of butter, one-half cupful of bread crumbs, one teaspoonful of finely minced onion and the well-beaten yolks of two eggs. Mix thoroughly together, roll into small cakes, cover rather thickly with minced cooked chicken to cover with another layer of the potato mixture. Fry a light brown in boiling lard.

Cauliflower, Parisian Style—Boil a good-sized cauliflower until tender, chop it coarsely and press it hard in a mould or bowl, so that it will keep its form when turned out; put the shape thus made upon a dish that will stand the heat and pour over it a tomato sauce. Make this by cooking together a tablespoonful of butter and flour in a saucepan and pouring upon them a pint of strained tomato juice, in which half an onion has been stewed; stir until smooth and thicken still more by the addition of three or four tablespoonfuls of cracker dust; salt to taste, turn the sauce over the moulded cauliflower; set in the oven for about 10 minutes, and serve in the dish in which it is cooked.

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A farmer near Lenox, S. D., shot a pelican that measured eight feet and four inches from tip to tip of its wings.
Brooklyn, N.Y., Feb. 20.—The activity at the laboratory of the Garfield Tea Co. is further evidence of the popularity of their preparations; over Three Million Families used Garfield Remedies last year! This vast public approval speaks well for the remedies. They are: Garfield Tea, Garfield Headache Powders, Garfield-Ten Syrup, Garfield Relief Plasters, Garfield Belladonna Plasters, Garfield Digestive Tablets and Garfield Cold Cure.

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A new fad in London is to decorate the staircase with flowers in bloom arranged on the ledges outside the banisters.

Mrs. Winslow's Soothing Syrup for children teething, softens the gums, reduces inflammation, allays pain, cures wind colic. 25c a bottle. One way for a girl to dampen a young man's ardor is to throw him overboard.

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Many of the ills from which women suffer are of a transient nature and do not come from any organic trouble and it is pleasant to know that they yield so promptly to the beneficial effects of Syrup of Figs, but when anything more than a laxative is needed it is best to consult the family physician and to avoid the old-time cathartics and loudly advertised nostrums of the present day. When one needs only to remove the strain, the torpor, the congestion, or similar ills, which attend upon a constipated condition of the system, use the true and gentle remedy—Syrup of Figs—and enjoy freedom from the depression, the aches and pains, colds and headaches, which are due to inactivity of the bowels.

Only those who buy the genuine Syrup of Figs can hope to get its beneficial effects and as a guarantee of the excellence of the remedy the full name of the company—California Fig Syrup Co.—is printed on the front of every package and without it any preparation offered as Syrup of Figs is fraudulent and should be declined. To those who know the quality of this excellent laxative, the offer of any substitute, when Syrup of Figs is called for, is always resented by a transfer of patronage to some first-class drug establishment, where they do not recommend, nor sell false brands, nor imitation remedies. The genuine article may be bought of all reliable druggists everywhere at 50 cents per bottle.

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