

AGRICULTURAL

Working Well-Drained Lands.

Well-drained lands can be worked earlier in spring, and the soil will be warmer than when no drainage has been done. This is an important point, as spring work is always pressing, and the earlier the plowing can be done the better.

Fowls Require Exercise.

Fowls that are expected to lay in winter require exercise. Feeding should not be too often. When millet seed is scattered in litter, or over a wide surface, the hens will be kept busy seeking them. In the spring the hens will begin laying as soon as the weather becomes mild. This shows that warmth controls egg production to a certain extent. It is in the spring that the hens can seek a variety of food, as worms, seeds and grass can then be obtained. The breed of fowls is not so important as management in winter, for the tendency of birds is not to lay during the cold weather, but in spring and summer.

Milk For Chickens.

On most of our farms there is always more or less milk that must be fed to the pigs or chickens, or be allowed to go to waste. Of course, hogs are very fond of milk and grow fat on it, but there can be no better or more profitable way of utilizing it than by feeding it to the laying hens and growing chicks.

It may be given them to drink, or it may be used to moisten stale bread. Any way, they relish it, and it makes them thrifty. Milk, to a certain extent, takes the place of a meat diet, and is therefore especially recommended during the cold months, when the supply of bugs and insects no longer exists. Young chicks are very fond of milk and grow rapidly when fed on it.

Buttermilk should be fed to the hogs, but sour milk may be given to the chickens, though not so good for them as the sweet milk. If you have never utilized your surplus stock of milk this way, try it for a month, and see if the hens do not lay more eggs.

Home and Farm.

A Cow Pea Planter.

First a hopper in which the peas are put, vines and all; then a cylinder twelve inches in diameter and four feet long. Smaller might do. The cylinder is covered with iron spikes, as shown, driven into the cylinder at an angle of about sixty degrees, sloping back from direction of cylinder. Ends of spikes lie out one-half or five-eighths inches in length. Rows of spikes four to six inches apart, running spirally around the cylinder. Instead of lengthwise. Around this is a curved shaped piece of extra heavy sheet iron or steel, strong enough to hold the peas up to the cylinder, and still springy enough to allow them to go through without splitting the peas. Then make a box or frame in which the cylinder rests. This is not so important only in so far as it holds up the cylinder, but any old thing that will do that will accomplish that end. The handle is represented on the cylinder, but I would recommend that power of some description be used, as I know from personal experience that it requires a good deal of muscle to make it go when it is full of peas. I ground out five acres of peas with mine.—Dave B. Miller, in St. Louis Globe-Democrat.

Eggs in Cold Storage.

One cannot keep eggs in cold storage successfully unless proper conditions are obtained beforehand. I approve of a cold storage plant on every farm where the number of laying hens exceeds 200. A plant properly constructed then will pay the owner when eggs are so cheap that it is impossible to find any decent market for them. Eggs stored away properly can be kept from six to eight months. The summer eggs can be gathered and kept for winter use. Not only this, but the eggs gathered daily should be placed immediately in the cold storage plant, so they will keep in perfectly fresh condition when shipped to market a few days later. It is impossible sometimes to make shipments every day, and often it is very unwise; yet if one has no cold storage plant on the farm the eggs may be ruined within forty-eight hours by exposure to hot weather. It is weather conditions more than time which actually causes eggs to become stale.

This should be remembered in building the cold storage place for them. Heat is the worst enemy of the eggs, and next to that is moisture, and third, stale, impure air. With this understood it may be possible for one to understand why a cold, damp cellar is a poor place for storing eggs. The excessive moisture of the place soon makes the eggs mouldy and musty. Moisture must be excluded by all means from the storage house. Of course, too dry an air is not desirable, although that is preferable to too moist eggs. Ventilation is essential to the welfare of the eggs. Impure air will cause the eggs to decay rapidly, and impure air generally means damp, moist air. Consequently it is essential on pleasant days to have the outside air circulated through the storage house. The circulation should be forced. There is no other way to obtain it successfully, where producers try to store their own eggs. To test the condition of the air instruments to register the moisture as well as the temperature should be constantly in use. The temperature of the storage house should be kept uniformly at thirty degrees F. That is

considered the best by all storage companies, and if properly regulated at this temperature, the summer eggs will generally keep all right for winter use.—Annie C. Webster, in American Cultivator.

Competition on Farms.

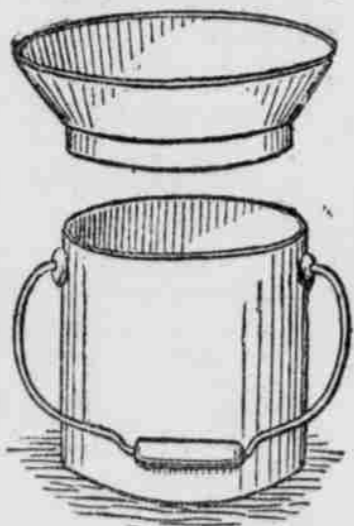
The farmer of the present day meets closer competition in his business than the merchant, his competitors being other farmers who are alive to every opportunity to increase their profits. The progressive farmer closely observes the markets, but he gives more attention to the lessening of the cost of production than to anything else. The farmer who does not know of the production of the latest labor-saving appliances, or of the advantages of the various breeds of live stock, is sure to work at a great disadvantage in competition with one who lessens the cost of labor, and increases the products of his farm, for it prices fall by reason of great supply, the unprepared farmer, who has not kept pace with others, will be the first to fail by the wayside.

The beginning of the new year is the time to plan for next season. The farmer no longer has any choice in the matter of reform. He cannot decide to continue on with old methods unless other farmers are doing the same. Necessity will compel changes, and it is better to get ready for them than to wait until the growing season arrives than to discover that a whole year must be lost in the attempt to produce crops under methods that others have discarded. There is more labor performed on farms from which the farmer secures no return than is incurred in any other pursuit, and it is this waste of labor—the result of adhering to old systems—that causes farmers to mortgage their farms and pay interest. No farmer can afford to sell his produce for less than its cost, yet the cost depends largely on the management. His competitor, with lower cost and larger yields, forces him to sell at unremunerative prices.

Where some farmers fail is in not increasing the productive capacity of their live stock. Beef cattle that weigh less than one-half the weight that could be obtained, sheep weighing less than 100 pounds each on the hoof, and milk from cows that but little more than pay the cost of keeping, are examples found everywhere. The most difficult matter on the part of those who are interested in the advancement of farming is to convince farmers that an essential duty in the keeping of live stock is to use the pure breeds. Strange to say, the greatest obstacle to the introduction of pure breeds is the prejudice of the farmers. On the large majority of farms will be found animals that demonstrate their worthlessness in comparison with some that are better, yet even this fact so plain that it cannot be avoided, has not induced farmers to discard scrubs and accept the pure breeds. Only when some progressive farmer steps out of the line and adopts new methods are many of the farmers convinced that they must do the same thing or suffer loss.—Philadelphia Record.

For Clean Milk.

Poor butter is very often the result of impurities that get into the milk at milking time. Cloth strainers will help matters materially, but first of all thoroughly rub the cow's udder with a piece of burlap before milking. The best pail for milking with cloth strainers can be made by the tinsmith after the pattern shown in the cut. Lay the cloth tightly over the top of the pail,



then press the top piece down inside the rim of the pail. The milk cannot splutter out, and must pass through the cloth into the pail. Probably not one dairyman in a hundred is as particular as he should be in the matter of getting the milk from the cows in the cleanest possible manner. After visiting many dairy farms and noting the filthy manner in which the cows are cared for and milked, I think my statement of not one in a hundred is wide of the mark. In many barns the conditions are simply disgusting, while one can rarely find a stable where a thoroughly painstaking effort is made to keep every particle of foreign matter and foul odor out of the milk. Even under the very best conditions as regards cleanliness it is utterly impossible to keep all impurities out of the milk if the latter is drawn from the cow into an open pail, for hairs and some dust particles will be loosened from the cow by the action of the hands in milking. However, with a pail like that shown in the cut, and two thicknesses of cotton cloth, or, better still, a layer of surgeons' absorbent cotton, laid between two sheets of cheesecloth and caught together here and there with thread and needle, almost absolute cleanliness can be secured. A large sheet of such a strainer can be made at once, and circles cut from it for each milking. The cotton mentioned is absolutely pure, and is of a nature to check the passage of any impurities. By the use of such a device the milk and cream will not only be practically pure, if all other precautions are taken to keep it so, but it will keep much longer than milk and cream secured under the ordinary conditions—a very decided advantage. If one ships his cream away, or has a milk or cream route, for there is, perhaps, no more common complaint from customers on a milk route than that the cream or milk does not keep from one day to the next.—New York Tribune.



ADAPTABILITY OF CHIFFON.

It is a Favorite Fabric of the Fashionable Woman.

Without chiffon a woman, setting foot into the fashionable world of 1902, would be in despair.

There is no one fabric so much in evidence, no one material so much needed in the scheme of dress, no one stuff half so becoming.

Without chiffon the robes of 1902 would be robbed of their grandeur, and the general effect of the lightness would be gone.

Chiffon is seen both winter and summer, and has been called the connecting link between these two extremes of season. On Fourth of July a woman veils herself in it and makes her stock of it; in mid-winter her gown is trimmed entirely of it. Her fur coat is decorated with it, and her linings partake of its puffings, while her under skirts rejoice in its shirtings.

Chiffon means more to-day to the woman of fashion than it ever did before, and the prophets say that it will continue to increase in meaning and in fashionable growth.

The new uses to which it is put are too many to be mentioned and too varied to allow of description. As a veiling it now comes in dotted form, the dots of different colors on the opposite sides. If this very French form of veiling cannot be purchased ready made a woman dots it herself, using a fine needle and much patience.

A Queen Louise style is another article of chiffon which she wears. This is a long veil coming from the back of the winter hat, often from the back of a fur hat, falling right out from under a much tailed animal, and this she twists around her neck many times until it forms a stock. The two ends are now allowed to hang down the front in stole fashion, and, of course, these ends are embroidered.

But this is not all the ways of chiffon. As a bodice stuff it is so much seen that to attempt to tell of new ways of treatment opens up a field in exhaustive. But there is a chiffon bodice that may be new. It is made upon a foundation, for chiffon is too sheer to go alone, and it is shirred every inch, to make inch wide puffs. These are attached to the under part or lining until a waist is formed—an entire shirt waist, all little soft chiffon puffs.—New York Herald.

Woman's Place in Golf.

When women in America first began to play golf they were allowed at many of the big clubs to use the links only at certain hours on certain days when it was thought that their presence would not incommode the Lords of Creation.

The first courses laid out in America were very short, and consequently easy. That of the Morris Country Club, one of the finest in the country then, as now, had in those days but seven holes, and not one of them was over a drive and iron shot in length. The women were therefore able to reach them with a drive and brassie, and so were as well off as the men, and their scores soon began to compare very favorably with those of their masculine competitors. This was also true of other courses and clubs, and the women naturally asked for the privilege of playing at any and all hours, urging as an excuse their ability to make low scores.

After much hesitation and head shaking on the part of those men who, never having had sisters, had no idea of the physical capabilities of a girl, permission was granted.

The women took their hardy won permission with joy, and proceeded to demonstrate that they could play good golf by taking on their detractors for a round and soundly beating them. From that day women have had an undisputed place on the links, and for the past three or four years it has been esteemed an honor for even the amateur champion to be asked to play in a mixed foursome by any one of a dozen of our leading women players.—Golf.

Unusual Feminine Vocations.

In different parts of the earth women who earn their daily bread have chosen strange means of doing so. Their example may inspire others, if not to adopt like professions, to act upon the principle which guided them to choose the one thing they could do that was near at hand.

For instance, in the State of Georgia a woman not only personally delivers mail over a forty-mile route, riding over the scantily settled region of Montgomery County three weeks during the entire year, but manages a large farm as well, doing much of the manual labor, such as plowing, harrowing, sowing and harvesting, and supports by her energy and courage a family of four.

In the neighborhood of Savannah there resides a widow who for the last two years made more than a comfortable income as a government contractor, bidding for the removal of wrecks, anchoring of buoys, building of jetties and dredging.

Not one in a thousand riding over the New London Northern Railway are aware that the company employs the only woman train dispatcher in the world. Her hours, from 7 o'clock in the morning to 9 in the evening, are most responsible, her duties a continual nervous and mental strain. Recently the directors of the road complimented her upon her efficient service. She was also substantially awarded.

China's Woman Doctor.

Dwelling quietly in San Francisco is the "newest" Chinese woman in the world—a woman whose distinguished career and splendid American education makes her "advanced" even among Caucasian women of brains. Dr. Yami Kim is a graduate of the Women's Medical College of the New York Infirmary. She came to America when only sixteen years of age

from her birthplace, Ning Po, near Shanghai.

The Chinese girl was first registered as a student at a private boarding school in New York, and after a term there and a vacation trip to Honolulu she returned and settled down to her medical course.

Her greatest work as a physician was done in Amoy, China, where she was sent by the Dutch Reform Board. The hospital to which she was assigned was in such an unsanitary condition that Dr. Kim resolved to have a hospital of her own. She built up as paying a practice as she could among the better classes of Amoy, and with the money earned proceeded to turn her own dwelling house into a hospital.

"I ran that hospital on scientific lines," she declares. "I established baths and hygienic wards with beds and appliances as nearly modern as could be managed under the circumstances, but I could not resist the climate, so was obliged to resign my post; but I left it with money in the treasury."

Flowers For the Hair.

The shell combs that have been worn are vanishing, and even for full-dress wear aigrettes and bows are seen less than half wreaths of flowers or a single delicate or richly glowing rose.

Fashions For the Hair.

Two-toned satin ribbon is employed in a variety of corsage knots and hair rosettes. Black and white, green and cream and pink and white, each makes an effective color combination.

Flowers and feathers are artistically combined in some of the most attractive hair ornaments for evening wear. A dainty bit for a high coiffure is a small black ostrich tip set in a cluster of tiny pink rosettes and leaves plentifully besprinkled with rhinestones.

Small rhinestones scintillate on many of the fashionable aigrettes, whether these are composed of flowers, feathers or ribbon. They lend a touch of brightness to these fetching hair ornaments which is especially pretty under the gaslight.

Wreaths of green leaves, such as the laurel, are also seen among the coiffure sets of the season. These call up visions of a hero's brow, but in this instance are designed as a captivating evening head-piece.

The Ambitious Hatpin.

A plain hatpin is uncommon nowadays, although the jeweled ones cost a pretty penny. Those formed with thick gold twisted tops, with a diamond or pearl in the centre, are always in good taste, and not likely to clash with any of the hat trimmings, or a crystal ball, covered with a trellis of knives, is a favorite design. Many a pretty hatpin may be made out of those old earrings which most people are burdened with and regard only as a superfluity; small cameo set in gold, onyx, or cornellians only require a strong pin attached to them to turn them into useful as well as ornamental hatpins. A set of silver or antique buttons is another gift which is fashionable this year, the more unique and old the specimen the better.

Feminine Occupations in the Orient.

There are many openings in the Orient for a venturesome woman who is not afraid to enter upon untrodden paths in search of a new occupation. In Turkey, Cyprus, Syria and Crimea all sorts of knick-knacks, such as pocket knives, scissors, housewives, toys and hundreds of small household articles, have been introduced as the result of European influence, and the demand for these trifles is so greatly in excess of the supply that a fine field awaits the woman who takes up the work of going to the houses of native women with such wares. The women of the Orient do not like to attempt shopping in the stores, hence the necessity for a visiting trader.



Small boys have their initials or monograms embroidered on their caps. A simple yet popular adornment for the neck is a broad straight band of velvet.

A pale blue matelasse dressing jacket is trimmed with a flowered pompadour silk and lace with black velvet ribbons.

Many buttons were on a stylish little gown of navy cloth, edging the short bolero trimmed with cut work applied over lettuce-green satin.

In the handsome silk skirts which are selling now at a reduction, some in light colors have narrow ruffles edged with narrow fancy ribbons. The newest lace pattern stockings do not have open work at the foot or ankle, but instead the lace effect tends from the top of the stocking to the shoe top.

The latest chiffon veils are finished around three edges with a hemstitched border one inch wide. These come in many colors and have chenille dots to match the veil.

For fancy vests to be worn with any costume, flowered chiffon, arranged over satin or silk, is the popular material. White chiffon for this purpose is sprinkled with pink rosebuds or forget-me-nots of silk.

An exquisite house gown of white crepe de chine is trimmed with garlands of violets embroidered on white mouseline de sole. Another of the same material, in black, is trimmed with black and gold embroidery.

Odd blues and browns are to be seen in the new foulards, queer light shades of brown, and many of the pretty and also light shades of blue, although there are some of the deeper shades of the latter color, as deep as the Yale blue.

Tucks have lost none of their popularity and are used in a variety of artistic ways for shirt waist adornment. A stylish effect is produced in a waist composed of daintily hemstitched solid tucking, running up and down, with the sleeves and narrow cuff made of crosswise tucks to correspond.

HOUSEHOLD HINTS:



"Don'ts" For Young Housekeeper. Don't put butter in your refrigerator with the wrappings on.

Don't use butter for frying purposes. It decomposes and is unwholesome.

Don't keep custards in the cellar in an open vessel. They are liable to become poisonous.

Don't pour boiling water over china packed in a pan. It will contract by the sudden contraction and expansion.

Don't moisten your food with the idea of saving your teeth. It spoils the teeth and you will soon lose them.

Don't use steel knives for cutting fish, oysters, sweetbreads or brains. The steel blackens and gives an unpleasant flavor.

Don't scrub your refrigerator with warm water. When necessary sponge it out quickly with two ounces of formaldehyde in two quarts of cold water.

Don't put table cloths and napkins that are fruit-stained into hot soap suds; it sets or fixes the stains. Remove the stains first with dilute oxalic acid, washing quickly in clear water.

—Mrs. S. T. Rorer, in the Ladies' Home Journal.

The Care of Palms.

About all our palms require is that all dust be kept off the foliage. This is of the utmost importance, as palms positively refuse to do well otherwise. See that they have moisture supplied to the roots as needed, which in spring and summer should be about every day. In fall and winter they require only moderate watering. They can be grown from seed, but it is slow work, and it is better to get those already started. The scale insect is their worst enemy. A wash of dilute alcohol will kill it, but must be washed off well afterward. A wash of weak lye soap is the best preventive, but, like the alcohol, must be rinsed off well at once. Go all over the plant and leave no spot untouched with the soap. Palms should have a soil composed of good garden soil, leaf mold, rotted cow manure and sand, one-half of garden soil, and the other half equal parts of the rest. The roots grow downward, consequently they require a deep pot. Put in pots just large enough to supply their wants, make the soil light and firm, arrange for good drainage, and place the crown so it will be just above the soil.—Mrs. W. M. Kuoer, in Good Housekeeping.



Salmon Cutlets—To one cup of cooked or canned salmon pickled in small pieces add half a cup of hard-boiled eggs, chopped fine, and a tablespoon of finely chopped pickles. Season with salt and pepper. Mix well together with a fork. Then add half a cup of white sauce. Place a spoonful of the mixture on a board or plate well covered with crumbs. With a spoon press it into the form of a cutlet half an inch in thickness. Dip the cutlet into egg batter, then cover again with crumbs and saute in fat until a rich brown color. Or, if preferred, lay in a frying basket and fry in deep fat in a kettle. Serve garnished with lemon points, cress, curled celery or thick slices of tomato.

Grilled Sweet Potatoes—Boil or steam four or five medium-sized potatoes and use them while hot, for the texture of the potatoes when freshly cooked is quite unlike that of those which have become cold and then are reheated. Pare them, cut them in shapely slices lengthwise, and about one-third inch thick. Dip them in melted butter and sugar, lay them on a greased broiler and cook until brown. Be careful not to let them burn. Being already hot, they only need the quick browning, and the sugar and butter will burn easily if not watched. Put two round tablespoons of butter, one of sugar, one of hot water and one-fourth teaspoon of salt in a saucepan over hot water, and it will melt while you are paring the potatoes.

Almond Cake—Beat to a cream one cup of sugar, one-half cup of butter; add beaten whites of two eggs and one yolk, one cup of sweet milk; then mix two teaspoonsful of baking powder into four cups of well sifted flour. Bake immediately after it has been stirred. Fill in: Chop fine one cup of seeded raisins and one cup of blanched almonds. Cook one cup of granulated sugar with one-half cup of water until it strings, then add the whites of three eggs, well beaten, and stir until a cream, and when cool add chopped almonds and raisins, using for flavoring a few drops of bitter almond oil or rose. This can be used as a solid cake by adding the filling to the cake and bake in one tin together.

Chicken Souffle in Pepper Cases—Chop very fine one cupful of chicken meat previously cooked; mix with two tablespoonsful of flour, one table-spoonful of chopped parsley, one-half table-spoonful of chopped onion and one cupful of hot milk. Put on the stove let it come to a boil, and add the well beaten yolks of three eggs; remove from the fire. Fold in the whites of the eggs beaten to a stiff froth. Pour into the prepared peppers; dot with bits of butter, and bake until brown and fluffy. The large bell peppers are the best for cooking; always select those that have not begun to change color. Cut a slice from the stem end, extract the seeds, throw them in clear cold water; let them be for an hour then drain them and they are ready for use.

CALIFORNIA FRUITS.

An Industry That Has Been Growing For Many Years.

"Perhaps more fruit is imported from the State of California to the National Capital and other Eastern cities each year than from all other States in the Union combined," said W. W. Loughrey, a prominent California fruit grower, to a Washington State reporter. "I have noticed this fact particularly during the Christmas holidays. Nearly all of the finest fruits displayed by your dealers were the products of my State. The exact state of the fruit culture in California is best told in the report of a Government field agent of the Division of Statistics who recently visited the State and says:

"Few people know that the fruit industry of California was practically begun during the establishment of missions by the Franciscan monks. As early as 1792 there were about 5000 trees growing on the different missions. Apples, pears, oranges, lemons, and olives constituted the greater proportion of these trees, and as they nearly all did well they proved the possibility of fruit culture in California.

"In 1830 some attention was given to the cultivation of fruit in Sonoma County, and several small orchards were planted. Several years later the planting of fruit trees began in Los Angeles and Yolo Counties, but only in a small way. It was at the time of the great gold excitement, however, in 1849, that the industry really received its first impetus. While the majority of the immigrants to the State thought of nothing but gold, a few of the more conservative obtained possession of some of these old orchards and found a handsome profit in selling their fruit at exorbitant prices.

"Since that time the demand for fruit from our State has steadily increased. The climate of the State is particularly favorable to the industry, and as a result there are many kinds of fruit produced successfully in California which cannot be raised in most Eastern States. This is particularly true of the citrus and subtropical fruits which grow in great profusion with us and pay handsomely. Even the high mountain valleys are adapted in both climate and soil to the raising of hardy Northern varieties, and between these and the low valleys of the south may be found conditions of climate admirably suited to the production of nearly all kinds of fruit known to domestic commerce."

A Hundred Years Hence.

The twentieth century is not closing without issues to be settled, says John Bates Clark, in the Atlantic. You know what foreign relations now mean; not a struggle to keep from fighting, but an effort to adjust trade connections and other vast and involved interests. The very intimacy in which nations live, while it guarantees peace, makes work for the international courts. In individual morality we are not yet at the portal of the millennium; for prosperity has brought its sore temptations. Here, indeed, our gains seem to be in some danger, and in this direction the strongest effort is needed in order to save them. A certain mainly quality in our people gives assurance that we have the personal material out of which a millennium may grow. Fraternity abounds where once it was rare. We can all look with toleration on our new billionaires, knowing, as we do, how little the excess of their fortunes really does for them. In the retrospect it seems to me as if the ship that carries our fortunes had once been half disabled by storms, but had outridden them, and were well on its way to port. More wealth, strength, and virtue are yet to be attained, and in the struggle against evils we shall gain moral stamina. There are contests enough still in progress to give vitality to the popular character. You have work before you, children of the twenty-first century; but my hope is that the area of greatest danger has been passed, and that your tasks will be lighter than ours have been, and your strength greater.

Looking the Gibraltar Fortresses.

The Gibraltar correspondent of the Military Mail describes the ceremonial looking of the fortress. Twenty minutes before first evening gun five, the drum and fife band of the regiment detailed for this duty parade at the Convention and pick up the key sergeant, who takes the keys from a safe in the Convention and falls in rear of the band with an escort of one non-commissioned officer and two men, with fixed bayonets. Then, led by the sergeant drummer, they play with great ceremony through the main street to Casemate square, where the key sergeant proceeds to look all the gates leading into Spain, while the drummers sound "retreat" on the gun firing. The same ceremony is observed on his return, and he duly locks up the ancient keys securely in the safe on again reaching the Convention. Once the gates are locked they cannot be unlocked unless by special sanction of His Excellency, the Governor.

The Place Hunter.

Once upon a time a professional politician called on the President for a place where the tenure was not uncertain. Though told that there was no vacant office, he called again, and again, insisting that his application should be granted.

Finally he called with very strong written endorsements, one of them bearing the names of two Senators; but alas! the names had been forged. Then the man was indicted, found guilty of forgery, and was sent to the penitentiary for five years.

Moral:—Perseverance will find a place where the tenure is not uncertain.—New York Herald.

Valuable Pebbles.

Between the northern point of Long Island and Watch Hill lies a row of little islands, two of which—Plum Island and Goose Island—possess a peculiar form of mineral wealth. It consists in heaps of richly colored quartz pebbles, showing red, yellow, purple and other hues, which are locally called agates. They are used in making stained glass windows, and there is sufficient demand for them in New York to keep the owners of one or two sloops employed in gathering them from the beaches, where the waves continually roll and polish them, bringing out the beauty of their colors.

HE THOUGHT HE KNEW IT ALL.

I knew a man who thought he knew it all. He knew how earth became a rolling ball. He knew the source and secret of all. He also knew how Adam came to fall.

He knew the causes of the glacial age, And what it was that made the deluge rage. He knew—in fact, he knew most ever-thing. In his own mind he was earth's greatest sage.

His knowledge was of such stupendous gifts, It took in everything upon the earth And in the heavens; but most strange of all, He didn't know a thing of real worth.

He knew where people go when they are dead. He knew all wonders ever sung or said. He knew the past and future; but for all He didn't know enough to earn his bread.

He was a marvel of omniscience. He knew the secret of the hence and whence. He was a bundle of great theories. The only thing he lacked was common sense.

—J. A. Edgerton, in Denver (Col.) News.



Little Elmer—"Papa, what is it that makes a statesman great?" Professor Broadhead—"Death, my son."—Harper's Bazaar.

'Tis not because her ways are chill, Nor that she's ill; but, I'm afraid, 'Tis just because she's dressed to kill She tries to cut me dead.

—Philadelphia Record.

Visitor—"Well, Joy, I am glad to see that you are not at all shy." Joy—"Oh, no, I am not shy now, thank you. But I was very when I was born."—Punch.

Mrs. Crawford—"I suppose you suffer from a great deal of dyspepsia?" Mrs. Crabshaw—"Not half as much as I did when my husband had it."—Judge.

When men do foolish things we say: "That is, indeed, their natural way." And if they're wise, we're not content: We murmur: "Twas an accident."—Washington Star.

Lady Visitor—"And was your husband good and kind to you during your long illness?" Parishoner—"Oh! yes, miss, 'e just was kind; 'e was more like a friend than a 'usband."—London Tatler.

Miss Angular—"Do you think my age is beginning to tell on me?" Miss Plumleigh—"Yes, dear, but then you have no cause for worry. It doesn't begin to tell the whole truth."—Chicago News.

"De Graft is one of the most remarkably successful financiers this city has produced in a decade." "I thought he was broke." "Broke? Why, that man can write his debts in six figures!"—Indianapolis News.

Mrs. O'Flinn—"I'm writin' to the schule tacher, darlin', an' I want ut to be foine. How many capitals do you put into a sentence?" Jennie—"Och, be ginerous with them. Put in half a dozen."—Boston Courier.

"Tut, tut," said the dentist. "That nerve does not reach up so far as you say. It is not a foot long at all. That's all in your mind." "Um-m-m-m!" groaned the writhing man, "it surely feels as if it were nearly all there!"—Atlanta Constitution.

"Henry, how is the plot of that sea novel running?" "Well, just at this chapter there is a terrible storm and the passengers are afraid the boat will go to the top." "You mean to the bottom." "No; this is a submarine boat."—Philadelphia Record.

"And now that you are through college, what are you going to do?" asked a friend of the youthful candidate. "I shall study medicine." Was the grave reply of the young man. "But isn't that profession already over-crowded?" asked the friend. "Possibly it is," answered the knowing youth, "but I propose to study medicine just the same, and those who are already in the profession will have to take their chances."—Tit-Bits.

How the Kaiser Retaliates.

The German Emperor when in any way crossed or contradicted pulls violently at the lobe of his right ear with the thumb and forefinger of his right hand. When he was staying in England at the time of the Queen's funeral, he received a telegram and opened it in the presence of one of his smart little nephews, a boy of six. Something in the telegram did not please his Majesty, and he began to tug at his ear. The little fellow said:

"Tell me, uncle, why do you pull your ear?"

"Because I am annoyed, my darling," was the reply.

"Do you always do that when you are annoyed?"

"Yes, my darling," said his Majesty. "And when you are very, very much annoyed, what do you do?" persisted this juvenile inquirer.

"Then I pull somebody else's," said William II.—London Answers.