Woven in the woof of life And though far, with weary feet,
He may wander, man shall meet
No content until he come—
Soon or late, his fate compelling—
To love's domed and star-lit dwelling,
For he toward the the compelling he has no other home.

—The Outlook.

医新热性致热性致热性 业业留水水

COMRADES VIRGINIA.

RESERVED IN THE RESERVED IN TH

ly at Lydia Denning's Will you be so killi as "Will you be so kind as get the book?" she asked. "Then we can astile the question." Hillard accepted the commission, as befitted Ted's friend and a fellow who was often at the house. He went up stairs and knocked at the door of the den, Expecting no response, he immediately pushed it open. At the same moment a head with a mop of brown curis itself from above a hig book, a pair of brilliant brown eyes looked up into

you up here? Aren't you having a without hesitation, for Virginia was the younger daughter of the house. "Why are you not down stairs? When are you going to be old enough to come to Miss Lydia's parties?"

Hilliand's, and Virginia's face broke

into a smile as he stood smiling back,

"Never, I hope," declared the girlish red lips scornfully. "Do you really like them? They sound so stupid to me. Think of staying in the house to dance when you might be out coasting -just come in. Such fun!"

Hilliard sat down upon the arm of Yook you?"

Virginia closed her book and come around to drop among Tell's sofa pillows, six feet away. She were her skating dress yet, he saw-an anklea touch of searlet, which set off her dark young beauty effectively.

"Oh, I went with our set," she exclaimed. shouldn't have made Kent bring mein so early if I hadn't forgotten all funabout Lydia's party."

"But, really," he insisted, "when are You 'coming out'?"

Why, that is a thing that's dependent on several others," declared the "In the first place, I'm in no hurry. In the second place, Lydia's in She stopped abruptly, looking up at him with a shake of the head. "I don't mean that," she added quickly.

Hilliard nodded. "I understand. I was sure you must be-well, nearly eighteen, at least."

"I am-nineteco-at most," she ad-"If I should put my hair up

"And they're keeping you back on your sister's account?" "That's all right," she said defiantly.

"It does make a girl seem o'der to have a big younger sister around. And, besides, I really want to stay a girl as long as I can. I hate to put my hair up and my skirts quite down. I don't care a straw for dressing up and going to receptions and teas and parties. Lydia loves it. I love coasting and skating and riding, and swimming, and all the rest of it."

"So do L" he said heartily, "and It's a long while since I was nineteen." She looked at him egitically, "Yes, I should think you must be about thirtyfive. No, you can't be, because you were at college with Ted."

He laughed. "Not quite that," he said. "It won't be long before I am, though. But I should like coasting as well as over. I wish I had been out with-your party-to-night. It's years since I've consted."

Virginia's eyes turned longingly toward the windows. "It's a heavenly night," she said. "Let's go!" She looked at him, smiling daringly.

He stared at her for a minute, then he leaped to his feet with a raugh. "Come on," he cried, under his breath. "There's nothing I'd like to do better. But how shall we manage li?"

"I didn't really mean it," said Virginla, "but if you do we might have just one coast, and nobody would miss you. We'll slip down the side stairease, and Lucien's bobs are where we can get them."

"I'll tell you," said Hilliard rapidly, his eyes dancing. 'I'll just take this book down to your sister, mix in the crowd, slip away in ten minutes, and then we'll be free-see?"

This plan was carried out. The two stole silently away from the house, and in ten minutes more were at the suburban bill, where a few jovial coasters still lingered.

"Can you steer?" demanded Vir-

"Unless I've grown old faster than I feel as if I had, I can-sure."

He took his place, she started the bobs, and flung herself on behind them. It was a long, swift, breathless flight, and then they stood at the bottom and looked at each other, laughing.

They sailed down the hill again and again, until Virginia realized the daring of this unauthorized, unchaperoned performance. Hilliard never hated to do anything in his life so much as no other words, these nine novels swept hated to put up those bobs and go in. away four thousand trees. He lingered in the shadow of the side entrance. He pulled off his glove and seld out his hand.

"It's the best fun I've had in a dozen alue moons," he said, enthusiastically. She nodded, smiling. He retained per hand for a moment, then he gently

draw off the scarlet silk mitten.
"I don't like to shake hands with a commade with gloves on," he ex-. little hand a moment-a very of coal as fuel.

short one-then drew it demurely away.

"Good night, Mr. Hilliard" she said, "I've enjoyed it, too." "Miss Virginia," he urged, taking a step after her. "I've a favor to ask of you. Couldn't you-wouldn't your sister be willing for you to appear at

her evenings now?" "This is nicer-and so is all the rest of my world. Lydia's too much indoors. I don't like to wear my best clothes, Mr. Hilliard."

"Try it. It's more fun than you think. Come down next time-please, Miss Virginia. I can't grow young again, and get back into your world. You can put up your hair and put on a trailing skirt and-come into my world. Miss Virginia--"

"I really must go." She was on the top step, her hand on the door. But she could not escape him. He was at er side in two leaps.

"I should like to be in the same world with you," he said rapidly. "Miss Virginia, come down next timewill you? It will just mean that you re willing to be friends-comrades-In the same world. You don't know how long I've been waiting for you to get old enough for that."

She was gone before the words were fairly finished. Presently he was back in the hot rooms and the crowd, a faint flush on his smooth cheek, and a singular sparkle in his eyes.

When at last Lodia entertained again, Hilliard found himself entering the crowded rooms at the Dennings with a quicker pulse than any social affair had ever caused him. As the evening drew to a close and no Virtied into a bunch at the back lifted ginia came, he blamed himself for an unwary hunter who had been following his game down the wind.

"Louis," said Ted Denning's voice in his ear, just as he had made up his "Oh, come in," she cried. "Why are mind to go dejectedly home, "come up to my den for a minute, will your-or you run up first, and I'll be along. "A charming time," he answered I've something I want to show you."

Willingly enough, Hilliard escaped to seek the familiar spot. He opened the door unceremoniously-and stopped with a rush of warm blood to his heart. With a little ery of discomfitted surprise, Virginia tried to pass him, but his tall, broad-shouldered figure filled the doorway, and he stood determinedly still.

But was this Virginia-this lovely woman with the blushing face, the sweet bare neck and arms, the trailing Ted's big chair. "Tell me about it," he white garments? A transformed and requested. "In the first place-who glorified Virginia, then! He stared at her, a joyful smile breaking over his grave face. But with her head bent down and turned aside, her hands hurriedly pulling a filmy searf over her shoulders, she was imploring like length fur-bordered, gray affair, with a frightened child who has been caught at mischlef.

"Please let me go by, Mr. Hilliard, I was not going down stairs-really I "It was magnificent. I was not. I just dressed up for funfor-for Ted to see. I-it was just for

"You didn't do it for me, then?" He would not stand aside an inch, He felt with a thrill that her sudden intense shyness was far more significant than her appearance down stairs would have been. The thought swent him off his feet.

"I always liked to dress up," she breathed. "It's a childish trick." "You told me you hated your best dothes!

"I do"'-rehemently.

"Then why did you put them on?" rith dignity, but the lashes fell before the light in his eyes.

"Virginia"-he took a step forward and bent to whisper the words-"you did do it for me, only you didn't dare come down. Tell me, wasn't it so? You were willing to be comrades after all-just comrades for a while, Virginia-till you get used to it," he added, under his breath.

Ted's step was on the stairs. Hiliard turned and closed the door behind him; he set his foot against it. Virginia looked up appealingly-and found herself for one breathless moment in his arms.

"Just comrades-till you get used to it, darling," he repeated softly, "and hen, more-more!"

"Hello, old man!" called Ted, outside. "Did you find it?"

"Yes, I found it," answered his friend's voice, with a happy laugh Come in."-Washington Times,

Polson-Sumar.

There are several species of sumae. and most of them are harmless, but if we do not know one from the other we are ant to feel uncomfortable in the presence of any of them. The polsonous species may be readily distinguished from either the smooth summe or the stag-horn sumae by reason of the fact that the leadets of these species are saw-edged, while those of the polson sumac are "entire"-that is, without teeth or lobes. The one other species with which it may be confused is the mountain sumac; but as in this shrub the leaf-stems are widened out into so-called "wings," it need not be mistaken for its dangerous relative, whose stems are wingless. The poison tvy, a near relative of the poison sumac. though usually reeper, is classed with the shrubs, and sometimes becomes one when it grows in a spot where there are no supports for its aerial rootlets. This plant has compound leaves with three leaflets, a fact which enables us to distinguish it at once from the Virginia creeper. which has five leaflets, and from the bittersweet, which has from seven to

nine,-Woman's Home Companion.

It has been estimated that nine novels had a total sale of 1,600,000 copies. This means two million pounds of We are assured by a manufacpaper. turer of paper that the average spruce tree yields a little less than cord of wood which is equivalent to five hundred pounds of paper. In

The recent report of Dr. C. T. Denne, that the total output of the California oil wells last year amounted to over 23,000,000 barrels only partially represents the important influence and value of the industry. Its true significance is pointed out by J. W. Harrison, a promi-nent Indianapolis coal dealer, who says it practically displaces 6,000,000 tons

THE **Wrestlers** of Japan

Athletes Whose Careers Begin While They Are Infants --- A Bout Between Champions --- Nothing Suits the Mikado's Subjects Better Than to ** *************

** ************* HERE was a gladiatorial capital to the London and I went to see the show. Two dollars they charged for admission, which goes to prove that the himself as well as his brethren in the west. The arena was neither a costly nor a picturesque structure. It was merely a rude shed, built of boards, thrown together in haphazard fashion. roofed in just anyhow with filmsy could be obtained, and in the centre stood a platform, two feet high, apparently made of bankad-up earth.

Four posts ran from the four corners of the platform from ground to ceiling. and on the stage, seated on gorgeous crimson cushions, were four officials, one against each post. Then came a man in gray garments, with a fan in his hand, who went about the stage weirdly chanting the praises of the gladiators who were about to appear. All the time he kept thrusting out his arms, opening and shutting his fan, and striking attitudes. There were between 2000 and 3000 people present, men and women, old and young, for nothing suits the subjects of the Mikado better than a wrestling bout. They love it, and make much of those who follow it for a livelihood. Wrestling is to these people what cricket and football are to Britons, and any child in the street can tell you the names of the various champions at the

different styles. Before the public display commenced I went behind the scenes with one who understood the manners and the customs of the place, and saw the gladiators stripped ready for the fray. They were all big men, some of them huge. The smallest weighed perhaps twelve and a half stone, the largest about twenty. As they stood there ready for the arena they reminded me of Sloux warriors more than anything else I had ever seen. They had yellowish bronze skins, jet black hair, hard, harsh mouths, black resentful eyes, They are a race unto themselves, these gladiators, handing down from father to son the tricks of their trade. When they marry they pick their mates with care, marrying for strength rather than for any domestic quality, for it year. considered a shame to a wrestler

to be the father of a weakly child. The career of a wrestler commences before he can walk. I saw the initiation of one of them into public life ler, consisting of ten or a dozen men. who the child was and what his father ances of a racehorse is public property

No people in the world, I think, loves ceremony more than do the building two bands of wrestlers, each to the walst, but depending from the waist of each man hung an apron The aprons were rich in color and material, and quaint in design. The leader of each party was a giant, and just above the apron bands, not common ropes, but snowwhite, and glis-

tening like silk. At the rear of each party marched man bearing aloft a sword, concerning which he seemed very proud. The colors of one band were blue and bronze, the other red and gold. They at the same moment. The men in blue sat down, while the men in red strode on to the stage and made obeisance to the four judges sitting at the four posts. Then the heralds made more chantings, after which the red clan waved their arms to the north, south, east and west. Each man drew up his right leg, balanced himself upon the left, and, reaching out so as to cover as much space as possible, brought his foot down with a thur. I have seen the Maoris, the Zulus, and the Basutos do something similar to this, but never could understand the significance of it, unless it means: "So will I crush my enemy."

A long parley between the officials and then the champions were selected. one red, one blue. They advanced stripped ready for a struggle. There was more ceremony before the contestants got anywhere near to the business of the day. At last, like two big gamecocks, they fronted one another. Waugh-waugh! They had sprung upon each other with a hoarse shout. No ceremony now; no play, no trickery-it was a grim game while it lasted. The red man gripped the blue and tossed him high, as if to hurl him clean over his head. But, like magic. the big fellow in the air circled his arm around the other's neck, slid over his back, landed on his feet, and, grabting his man around the middle, gave a mighty heave, and tried to dash his foe to the floor by mere brute power. To do this, however, he had to head To do this, however, he had to hend are guaranteed by the Britis his own body, and his head came along littes, and are for three years.

his foe's flank. In another moment *************** that head was locked under an arm that had the gripping power of a vise. Every time the man with the body hold made a heave to lift his opponent off his feet, the other put on a wrench at the neck until it seemed as if some thing must break. They tugged and strained and hauled, but neither got a fall. At last they broke away, and stood panting. Then the blue man made a frantic rush, and, shooting both arms out, with the palms of the hands extended toward his foe, caught him on chin and throat, and nearly knocked him off the platform. That was the game; the man who either pushed, threw, or hustled his opponent off the ring was counted victor.

Then began the funniest bit of wrest. ling I have ever seen, and I have seen many styles. Both men rushed, and each shot out his arms, aiming for earnival in Tokio to-day, the throat and forehead, but always says A. G. Hale in a letter with the palms of the hands. First written from the Japanese one fellow gave way, then the other: the crowd shouted their strange shrill yell; fans were waved and the excitement became intense. All at once, as the blue man came with the spring of showman here knows how to fatten a tiger, the red man stepped aside and caught one of his opponent's arms in the crook of his own; then, springing forward a pace, he put the whole might of his body into one effort, whirled the other man off his feet on to his own hips, and then sent him whizzing off matting. The seats were just rough the platform into the front row of the benches, on which no kind of comfort audience-and the things that followed had no further interest for that man.

After that fall there was enough eremony and parade to herald a nation's victory over a world power, There were chanting of heralds and bowing and posturing of gladiators The show had to last a half day, and fully two-thirds of the time was taken

up in this way. A little later came some pretty wres tling-an exhibition of pure skill. Each man had to go down on all fours and at a given signal leap at his opponent and try with one quick turn for a firm bold on an arm. It had to be a clean grip to win; no struggling

ALASKA'S DEVELOPMENT. Measure of Her Possibilities Unrealized-

It is not easy to keep with Alaska. It is a country of surprises, and the measure of her possibilities is by no means yet taken. We are informed, says the Boston Transcript, that that vast and still comparatively unknown region is this spring experiencing the greatest boom in its history. It is said that "every steamer available for the Pacific coast is pressed into service for the Alaska trade and every vessel carries every passenger and every pound of freight for which she can find room." The objective point to which the crowds are hurrying is not one of the destinations with whose names we have become familiar through the adventures of northern argonauts, but a new place named Seward, which takes high cheekbones, and sinews of steel. us back to the negotiations, so crit icised at the time, but which have added a new empire to the old one. Very few in the East have heard much about Seward for the reason that it has been in recognized existence only about a

It is not alone the old lure of gold that is drawing people in that direction the present season. There are also immense copper veins and tin mines, "I-you-Mr. Hilliard." She raised only to-day. The little squalling thing. Oil Company has already driven a may be grown together very convenher head and tried to meet his look with a tiny loin cloth on its tender stake in that region. Moreover, Sewdous size and strength. A guard of valley of the Sushitna River there is gard. honor was given to the coming wrest- fertile soil enough to support an agricultural population of a million. The all noted in the arena. They marched climate is described as similar to that out with great pomp and ceremony, of New York State, high mountains and a functionary of the place, stretch- surrounding it on three sides and shuting forth his arms, told the audience ting out the cold winds from the north, while the southern side is washed by had done. In this way a professional the warm Japan current. The harbor wrestler's whole life is known, just as is free of ice the year round, while the breeding, pedigree, and perform- magnificent forests tempt the lumber-

ing industry to extensive operations. People talk of Seward as the comng metropolis of Alaska. It certainly has the harbor to warrant such distinc-Japanese. From two sides of the tion. It is located on Resurrection Bay, which is a mile wide at the enband a dozen strong, marched through trance and extends eighteen miles inlanes made in the closely packed mass land, being four miles wide at the of humanity. They were all naked upper extremity, with a depth varying from 200 to 1000 feet. It has been made by the building of the Alaska which nearly touched the ground. Central Railroad, now well on toward completion. A year ago there was only a wilderness there. To-day there are 300 houses, with restaurants, hotels, around the waist of each ropes as and a theatre, and new buildings are thick as a man's wrist were twined in process of construction as fast as men to build them can be secured, and still the demand far exceeds the supply. Aiready it is called a city, and near it is a large waterfall, which it is proposed to utilized not only for power for lighting and transportation, but

for a water supply as well. Not only is the new railway makreached the stage from opposite sides ing Seward, but it is a powerful force for the development of the whole territory. When completed it will take passengers from Seattle to Fairbanks, the heart of the interior gold fields, in five days, for \$145. Hitherto the same journey has taken from twenty-eight to thirty-three days at a cost of \$285 to \$300. Of course, this saving of time and expense with the constantly unfolding new attractions at the other end of the trip will wonderfully stimulate migration to the new territory. At the present rate of derelopment there will probably be another world's fair, in sixty years or so, perhaps in Seward, to celebrate the centenary of the purchase of Alaska by the man for whom the metropolis was named, a transaction only second in national importance to the Louislana Purchase.

> A Good Bill.
> A bill now before the Ohio Legislatare provides for the payment of a premium, or bounty, of \$2 an acre for a period of ten years to any landowner of the State who will plant and care for forest trees in compliance with the rules laid down by the State Board of

> Forestry. For South Africa The mine owners of South Africa re entering into contracts with Chinese laborers to work in the of that country. Ships are already at Hong-Kong to convey these laborers to the field of operations. The contracts

It is special work to grow seeds on the farm, and any farmer who depends upon himself for the seeds to be used next year must be very careful season to grow another crop before or his varieties will be mixed. The frost, wind, bees and other insects distribute pollen, and, although the effects of involuntary crossing of varieties may not be noticed this season, there Year.

Utilize the Sanflower. Don't let the sunflowers that grow about the dooryard and garden be destroyed. The seed makes a most excellent and convenient food for poultry. And it is only necessary to cut off the heads of the plant when they are ripe, tie them in bunches and hang them in a dry place till wanted. They not only fatten all kinds of poultry, but greatly increase the quantity of eggs they lay.-Louis Campbell, in Epitomist.

Farm Improvement.

There has been many pages written in farm journals telling how different crops can be grown, etc., and but little how to improve the appearance of the farmer's yard and build such conveniences as every farmer and his family ought to have. No yard is complete unless there are good brick or concrete walks, cistern, cellar and wood house. Good fencing, shrubbery and flowers are indispensable where comfort and happiness are desired.-E. F. eley, in The Epitomist.

Keep the Best Stock to Breed From. When selling stock on the farm, a very good price can usually be obtained for it if willing to let the purchaser make his own selection, and sive growers make it a rule to cut the leave the less desirable, states The alfalfa the first season at any time Epitomist. But this would soon lead when it seems to have stopped growto the deterioration of your own stock. Nobody can raise choice stock from poor scrub animals. For breeding always retain the best. Fatten the undesirable and sell to the butcher for what they will bring. You cannot afford to breed from any except the cutting for hay is when about one-

Soft Wood For Ties. On account of the searcity of oak chestnut and other hardwood timber commonly used for railroad ties, railroads have been successfully using the with chemicals such as creosote, zinc, chloride, etc. Preservative treatment can make a beech, red oak or pine tie outlast a white oak tie. The use of screw spikes instead of pail spikes enables the soft wood to resist the strain and hold the rails in place. The use of soft wood is likely to improve the market for those grades of timber suitable for the purpose.

Best Food For Fattening Lambs. Very careful experiments at the On tario Agricultural College have shown that an even mixture of peas and oats made the most profit in feeding lambs. Peas alone make the most gain, but at a somewhat greater cost of feed. Corn and peas make a slightly smaller caln than the other feeds. But the difference was so small that the convenience of procuring the feed is the largest ele besides oil wells, and the Standard ment in the case. As peas and outs iently and cheaply, this crop secures body, was carried to the stage in the ard is expected to be the entrepot for some advantages over others which arms of a champion, a man of tremen- a great agricultural section. In the will give it a preference in this re-

Legumes on Stock Farms. In some Delaware tests it was shown that alfalfa, cowpeas and crimson clover were great factors in reducing the concentrated feed bills of dairymen and other stockmen. It was shown that the maximum crops of alfaifa yielded 1230 pounds of protein per acre or an equivalent of 11/2 tons of cottonseed meal. The maximum crops of cowneas and crimson clover contained each about 725 pounds of protein. A crop of clover and one of peas may be made into hay annually from the same acre of land, hence where alfalfa fails to thrive these Orange Judd Farmer.

crops may be used as a substitute .-Care in Growing Celery. Transplant the celery to the permanent beds in May or June, placing a large quantity of manure in the trench. This crop is one that cannot be surfeited by too much manure, as it is one of the grossest feeders known. The plants must be frequently watered, soapsuds being better for such purposes than anything else, and the bed must be kept as clean and nice as possible. It requires care to have celery that is large, crisp and white, but then it is a valuable crop when grown and pays well for the attention be stowed. If you neglected to sow the seed you can procure the plants from prising how well the fowls will do seedsmen and you should not fall to under this plan, even though each vard have a supply.

Growing Lima Beans. No vegetable is more popular than lima beans, and they are suitable for all classes of persons as well as for all manner of dishes. The difficulty with them is the poles, which are some times expensive, but if strings are used, as is done for climbing flowers, the vines will grow and thrive equally as well. All that is necessary is to keep them off the ground, and it is not necessary to pole them if inconvenient. The late crop should be a large one, not only for the purpose of supplying the family table, but also that they may be dried and laid aside for win ter. If stored away they are very serviceable at that season, as they may then be soaked and used for the same purposes as when they are green.

Some Garden Hints. Nitrate of sods is an excellent fertilizer for cabbage, and the more the plants are cultivated the better they will thrive. String beans may be plant. ed every two weeks, as they grow rapidly and are soon gone. Tomatoes are one of the best crops for the garden. as they give a supply until frost comes and are also grown with but little labor, considering their enormous yields. Turnips may be planted for an early supply, and should be followed the blind, by a late crop. The value of a garden libraries a depends on how it is managed. To Geneva.

be made to produce both early and late crops, and at no time should there be a vacant spot unless too late in the

Hogs on Grass.
With corn at fifty cents per bushel, with hogs hovering around four cents will be no mistake of results next per pound, the feeder must do some close figuring to keep on the right side of the ledger. If taught it hogs are great grass caters, and will make a fair growth on grass if but a small ration of grain is given. When corp is high and the price for hogs low, clover, cowpeas, sorghum cane, rape and rye are indeed very great factors in making the bog business profitable. As the rye and clover become fibrous and unpalatable a fresh field of rape is not only highly appreciated by the porkers, but if given acces- to it the hogs make such increased gains that a fine profit is secured above the cost of seed and labor. Try a patch of rape for the little pigs, at least. If you learn its habits, its successful culture,

you are sure to grow more of it. A little later the cowpea field affords excellent food for growing swine. As the pods ripen they are gathered by the hogs themselves. The young pigs need extra slop if they are expected to increase rapidly in weight.

Raising Alfalfa Hay.

There seems to be little question but what alfalfa can be grown on almost any good soil, provided such soil is first inoculated with the alfalfa bacteria, but the care of this crop during the first season has much to do with its successful establishment. Succesing; close watch is kept of it and the cutting is done at the times mentioned. so that the field is cut over several times during the summer.

After the first season, and when the crop is well established, the time for tenth of the heads are in bloom; as several cuttings can be made each season after the first, care should be used in the last cutting not to cut too close, else there is danger of winter killing. It is to be hoped that it will not be many years before alfalfa will softer woods, which have been treated be found on every farm, for it is certainly one of the most profitable crops for farmers to raise.

About Horses.

A lump of sait should be kept in each manger. The chill should be taken off the drinking water.

Corn in the car with wheat bran is good for variety. Shredded or cut corn fodder is good for a change in place of hay. The frog should never be cut but

left a big pad to take jar and keep the legs sound. The sharp cold air will not hurt them, but never leave them out in a

storm. Never allow high, uneven calks on any shoe-make them as low as possible and have them drawn evenly. Any ragged tags may be cut off, but insist that the knife shall go no further. Never allow the bars to be cut

Do not keep the colts tied up in stalls day after day. A colt must have regular exercise while growing to develop

its muscles and tendons. Work horses cared for and fed in this manner will far more than pay for the grain eaten during the winter by the extra work they will do in the spring.

Small Yards For Poultry.

When it is not possible to supply range of considerable size for the fowls and they must be practically kept in yards, an excellent plan is to divide the yard into two or three sec tions, according to its size, and treat them in the following manner: Plow or spade each yard, and in one or two, if divided into three spaces, plant some early vegetables that will require some cultivation - radishes, for example. When the crop is taken out, turn the fowis into this yard and plant the others in the same way. When the yards are divided into three, one of them may be prepared thoroughly and grass seeds or oats or millet sown in it, with the vegetables in the second yard, while the fowls occupy the third. When the grass or small grain gets two or three inches high, turn the fowls in this yard and sow the soil in the yard they occupied, in a like manner. By the time they have cleaned out the grass lot, the one in which the vegetables are grown will be ready for them to scratch over. It is sur is very small.

Cabbage as a Sheep Food.

The utility of the cabbage as a slicep food is not a matter of question, as breeders in all parts of the country have proved to their satisfaction. Perhaps the Canadian breeders have shown a greater readiness to appreclate the advantages of cabbage as a sheep food than the average American, though in this country also a large quantity of cabbage is raised yearly for the purpose mentioned. Not only can the cabbage be grown in all sections of the country, but it is a food that is greatly relished by the sheep, being in certain respects preferable to rape; take, for instance, the late fall, when the prevalence of frost makes it unwise to introduce rape in the sheep diet. Then, if the flockmaster has been sufficiently foresighted to grow and store away a good quantity of cabbage, let him feed them to the sheet and we have no doubt that he will be quick to realize the advantage of so doing. Under favorable condition acre will produce many tons of cab bage, though it must be admitted it is not always an easy matter in a dry season to get the young plants well started in growth.—Shepherds' Bul

Paris has a circulating library fo the blind, with 7000 volumes. Simila libraries exist in Vienna, Leipzig an



One pound of powdered sugar, one pound of chopped hickory nuts, the whites of five unbeaten eggs, half a cup of flour, one teaspoonful of baking powder. Drop on buttered paper and dry in the oven. These are delicious.

Cream Rarebit.

Melt a tablespoonful of butter, to which add one-half pound of cheese cut fine, one saltspoonful of salt, and one-fourth as much pepper. When the whole has become creamy, add gradually one cup of cream and the beaten yolks of two eggs. Serve on toast or light crackers.

Plain Layer Cake,

Cream a cup of butter with two of powdered sugar and when light beat in the yolks of four eggs, a small cup of water and three cups of prepared flour or enough to make a good batter. Lastly fold in the stiffened whites three eggs, reserving the extra whites for the filling. Bake in weased layer tins in a steady over

Egg-Plant.

Peel and slice egg-plant and leave it in cold water for an hour. At the end of that time take it out, wipe it dry, lay it on a flat dish and pour over it five tablespoonfuls of olive oil and two of vinegar. Leave it in this for fifteen minutes. Remove the egg-plant, sprinkle with salt and pepper and broil it on a gridiron before a clear fire or in the broiler of a gas stove. Cook five minutes on one side, turn and cook on the other side.

Queen Pudding.

Ine pint of nice, fine bread crumbs, one quart of milk, one cup sugar, yolks of eggs, beaten, the grated rind of a lemon, a piece of butter the size of an egg. Bake until done. Whip the white of the eggs stiff, beat in a teaspoonful of sugar, which has been strained, the juice of a lemon. Spread over the pudding a layer of jelly. Pour the whites of the eggs over this, replace in the oven. Bake lightly. To be eaten cold with cream, if preferred.

Vanilla Souffies. Acat one cupful of milk, rub two level teaspoonfuls of cornstarch and four level teaspoonfuls of flour in a little cold milk; pour into this the scalding milk and stir until it thickens; add beaten volks of four eggs and a pinch of salt; remove from the fire; beat the whites of the eggs stiff and stir them carefully into the hot mixture; fill souffle cups two-thirds full; stand in a pan of hot water and bake in a quick oven fifteen minutes Serve with a vanilla sauce.

Lemon Souffle Pudding.

It is the pastry cream, same as used in Boston cream puffs, with white of egg whipped to froth stirred in and then baked. It vises high in the oven; should be served immediately, or at least not allowed to become cold. Use a quart of milk, eight ounces of sugar, five ounces of flour (a heaped cup), an onnce of butter, eight eggs. The yolks cooked in the mixture, which must then be made nearly cold and flavored with lemon, and the eight whites then added. A spoonful of sweetens cream in each dish for sauce.

HINTS FOR THE HOUSEKEEPER AND THE WAR

An easy way to keep enamel saucepans, ple dishes, etc., clean; Take a small piece of emery cloth, damp it, and rub all solled parts; rinse well first in soapy, then clean, water, when they will be found quite spotless and quite new.

To clean slimy sponges mix together one tablespoonful of sait and one tablespoonful of common sods, with enough boiling water to cover the sponge. Place the sponge in the mixture and allow it to smad twenty-four hours. Afterward wash the sponge in warm water until quite clean,

To test the purity of water take some of the suspected water in a clean, giass-stoppered botile; and a little pure sugar; expose, having well stoppered the bottle, to the light, in a warm room. Should the water, even after a week's exposure, become turbid, it is dangerously impure for drinking; if it remains clear, it is safe. Keep a string bag. It will be found

most useful in the kitchen. It should be hung up in some special place, and all pieces of string that come tied round parcels should be put in it. String is constantly required, and it is far better to know exactly where to find a piece than to be obliged to hunt about and waste time in searching for this necessity.

Table silver, such as knives, forks and spoons, can be made to retain its new, unscratched look indefinitely by being provided with little chamois cases, in which they can be slipped after being properly washed. These cases are easily made. They take a little time and trouble at first, but last for years, and their use becomes a hab-Canton or outing flannel may be substituted for the chamois, if pre ferred.

Make at least one raffia pillow just to see what comfortable rests they are for plazza or summer cottage. Get several colors (the reliable colors) and weave the pillow in blocks of color just as you used to weave colored papers when you were a kindergartner, and leave frings at the edges or turn the ends of the raffia in, making it plain. Stuff the pillow with content it plain. Stuff the pillow with curied hair and you will have a nice coo pillow, and a pretty one.