



CHRISTMAS BELLS

By Julia A. Williams.

O Christmas bells, ring out the story old—
Gay bells, joy bells—the sweetest ever told.
Immanuel the King has come—
O, chiming bells, be ye not dumb.
'Tis peace on earth, good will to men.
Tell it again, and yet again,
O, Christmas bells.

O Christmas bells, ring out the Saviour's birth—
Sweet bells, glad bells, this day to all the earth.
That all to Him, their glorious King—
O silver bells, may incense bring.
Who welcome Him, with Him shall reign,
Tell it again and yet again,
O, Christmas bells.



CHRISTMAS: Its Origin, Its Spirit.

CHRISTMAS is such a thoroughly established institution, so integral a part of our yearly program that I really don't think the possibility of dispensing with it ever occurred to me until A. H. J.'s little poem, "The False Calendar," came to hand, and I

"Till to thinking how 'twould be
If such a thing were true,"
and Christmas were wiped off the calendar. Surely, winter would seem a long, cold, cruel season without the anniversary that opens our hearts, our homes and our purses, and possesses us with the spirit of loving and giving, and kindly thought of others.

Our Christmas season is a curious commingling of Christian and pagan ceremonial. When Christianity was making slow headway against polytheism, the early fathers of the church

houses with evergreens and mistletoes comes from the rites of the ancient Druids, who yearly cut the milky-bearing parasite from the trees with silver knives and much ceremonial. The Druids were not pagans, as the Romans were; they believed in God, in a future life, in rewards and punishments for good and evil doing, but their faith was crude and cruel.

The giving of gifts, the feasting, and the beneficence to the poor which characterize the great Christian holiday were features of the midwinter festival of the pagans, and were grafted upon the new religion to make the transition from the one to the other more easy. Later Christmas reveals the wassail, the "wassils," traces of which still survive in England, can be followed back to the Yule festival of the ancients, Yule being the name of the winter month in which the days begin to lengthen. Yule was derived from Hluta, a wheel, the ancient symbol of the sun. Great logs were drawn to the cavernous fireplaces of those days with great ceremony and merriment, and were lighted as symbolized of the return of the sun in the winter solstice, and in honor of the lengthening days.

The early Christians did not specially celebrate the nativity, but regarded

send to the level of a "bargain counter Christmas," our joy in Christmas is real. But when we make gifts because others have given to us; when we measure values; when we let ourselves feel a little envious because others have received more richly or more abundantly than we, we very soon find out that we have lowered the high meaning of the day and drifted far from its spirit.

A merry Christmas by no means requires expensive gifts. A tree prettily dressed with strings of popcorn and cranberries and hung with apples and oranges delights child eyes as much as if its adornments were more costly. Little things please if chosen with thought of the desires of the recipient. Have a good dinner, and invite some who would otherwise eat a scanty or a lonely one to dine with you. Don't

Don't bury the animal. It is a loss of valuable material to bury a dead animal. Cut the carcass up into small pieces as possible, placing them in a large box or cemented pit, using both flesh and bones, as well as the entrails. Dry dirt may be used to fill the spaces between the pieces. Use one part sulphuric acid and two parts water, pouring the mixture over the mass until it is thoroughly saturated. In a few days the whole will be fit for use, but little odor being noticeable.—Philadelphia Record.



have a selfish Christmas, but let your Christmas giving and your Christmas cheer radiate from your home to bless the poor, the lonely, the unfortunate. Make up your mind to do something toward making some outsider have a merry Christmas, and the act will prove a benison upon you.

Last year a kind-hearted woman invited to her Christmas table a man who called to see her husband on Christmas morning. He was poor,

back near the foot of end post to an anchor, either a heavy stone or a stick four feet long with wire attached in middle. When everything is in place twist wire the last thing.—S. P. Delano, in The Epitomist.

The Farm

Askes as an Aid.
Ashes and hen manure, if mixed together before being applied to the soil, result in a loss of ammonia from the droppings that greatly lessens the value. Put the ashes on first; the manure has been mixed with the soil; the ammonia will be absorbed by it and remain for the use of the crop. Wood ashes make a valuable application to soils deficient in potash, and hasten the decomposition of coarse manures.

Grow Into a Specialty.
Some one has said "it is better to grow into a specialty than to go into it." There is a deal of wisdom in the saying as applied to the farm. Almost any line of work is all right if well conducted, but all wrong if it is not. First learn how, then it will do to go in. A good way to learn a specialty is to try it on a small scale and gradually increase. There are those who can comprehend the requirements of a line of effort without the experience, but they are not numerous.

Don't Bury the Animal.
It is a loss of valuable material to bury a dead animal. Cut the carcass up into small pieces as possible, placing them in a large box or cemented pit, using both flesh and bones, as well as the entrails. Dry dirt may be used to fill the spaces between the pieces. Use one part sulphuric acid and two parts water, pouring the mixture over the mass until it is thoroughly saturated. In a few days the whole will be fit for use, but little odor being noticeable.—Philadelphia Record.

To Brace End Post.
Set the two end posts three feet deep. Put an anchor in end of each. Between posts at the top put a two by four stick. Near the top of second post attach a heavy double wire, let it extend



Care of Comb Honey.
As soon as comb honey is sealed remove it from the hive, scrape all sections clean of propolis, then put it directly into shipping cases and close tight. Keep it in a warm room till time to sell, never allowing it to freeze, as freezing it cracks the comb, says The Farmer, and when warmed again it begins to leak out, making a nasty, dabby mess.

Be sure your shipping case is tight, so that ants, millers or flies cannot get in. Do not put honey in a cellar, as the dampness bursts the cappings, the honey grows thin, loses its flavor and leaks out, while if stored in a dry room it will improve and thicken.

Never pack two colors of honey together or mix it in the shipping cases. Keep the white honey by itself for a better price.

Be very careful not to pack any section of honey having a single cell of pollen in it, for it surely will have an egg from a moth miller in it, which will hatch out a big ugly worm to spoil the honey.

If you haven't shipping cases ready to pack the honey in as soon as taken off the hives, then store it in the supers in a dry, warm room, tying them up as high as you can reach. After two weeks fumigate with sulphur to kill any moth worms that may be hatching. Also repeat the fumigation once in two weeks till cold weather.

Ship all comb honey to market before freezing weather if possible.

Stock For Breeding.
A word about selecting breeding stock. It is doubtful if there is any branch of the poultry industry that requires so much good judgment as the selecting of the breeding stock, as they are the foundation of the industry. Pure-bred poultry practically has two values. A bird that has nice feather markings, although deficient in real business qualities, has a value with the fancier for exhibition. But the bird that is not so nicely marked, if plump and a good layer, is likely to make the best breeder, and is the bird that has the real business value. For where there is one bird sold for exhibition purposes there are 10,000 sold for what they will produce in the way of poultry and eggs. I admire birds with nice feather markings. But with my twenty-five years' experience in raising poultry and eggs for market I have found that the highest scoring birds do not always make the most profitable breeders.

A bird to be a good, profitable breeder should have a medium-sized and intelligent looking head, short neck, large comb and wattles (as they show health and vigor); short neck, broad breast, broad, plump, full breast, medium short legs, wide apart, body medium length, and not too deep, and with yellow skin. Birds of this type as a rule are good breeders and good layers, as dressed poultry they command the highest market price.—J. Alonzo Jacey, in the Massachusetts Ploughman.

Seedless Fruits.
The common belief is that the seedless orange was originally a freak fruit that appeared in Southern California. The real truth is, however, that the world is indebted for it to the United States Department of Agriculture. It is said that United States Consul William F. Judson, at Bahia, Brazil, heard of seedless orange trees that grew some distance away from Bahia. He obtained cuttings from the trees and sent them to the Agricultural Department at Washington. The department nurtured the sprouts carefully, and in time was able to send buds from them to several orange growers. Some of the growers grafted the buds upon seedling stock. A California fruit grower was the first to produce the seedless orange. From him other grafts were obtained, until at length the old seedling orange



New York City.—Simple waists with waistcoat effects are among the newest features of fashion and exceedingly attractive. This one is made of



BOX PLEATED BLOUSE WAIST.

royal blue chiffon taffeta combined with ecru lace, but it is suited to all waistings and all simple dress materials as well as to both the entire gown and the odd waist. The sleeve extension, which form box pleats

A LATE DESIGN BY MAY MANTON.



over the shoulders, make an especially noteworthy feature and are becoming to the generality of figures. When liked, the vest can be of velvet or other contrasting material so making still greater variety.

The waist is made with a fitted lining which can be used or omitted as preferred, and consists of the fronts, back, centre front and vest portions. The lining is closed at the centre front, the waist invisibly beneath the edge of the left front and the waistcoat at the centre. The sleeves are made in one piece, mounted over fitted linings, on which the deep cuffs are arranged and their extensions are arranged over the shoulder seams.

The quantity of material required for the medium size is four yards twenty-one, three and one-half yards twenty-seven or I and three-quarter yards forty-four inches wide, with three-quarter yards of all-over lace to make as illustrated.

Fashionable Coats.
If long, tight redingotes and basque jackets are all the rage, the little, short, loose jacket has certainly not disappeared, for I see many editions of it among the new models, and I gladly hail its appearance, for it is so useful and convenient and looks just the thing to wear with a simple skirt for morning expeditions, shopping, etc. The new "Carricks" are cut in much the same shape and have capes that come over the shoulders, but without covering up the coat completely. They are fastened to the side seams and so do not interfere with the grace of the silhouette. Many Carricks are unlined, the big pelorine being sufficiently warm. These outer sleeves or capes are fastened with automatic buttons so that they can be taken off if desired.—Paris Fashions.

Arm-Top Butterflies.
Quite the loveliest thing in the way of a debutante's evening dress is of finest Brussels net, spangled with silvery bits that are formed into a lovely, if scattering, design. And that is a point; a heavy, rich chemise would be entirely out of place on a fair young bride. This particular bit of youthful prettiness is girdled with soft silk, which is outlined top and bottom with Baroque pearls. The neck is in the new shape, pointing slightly front and back. Of the sleeves there is little or nothing. This modesty in the way of arm covering is not likely to bluish anyone, however. Beyond the twist



BLOUSE OR SHIRT WAIST.

the front and the neck is finished with a regulation stock. The quantity of material required for the medium size is five yards twenty-one inches wide, four yards twenty-seven inches wide, or two and three-quarter yards forty-four inches wide.

"For Unto Us a Child is Born, Unto Us a Son is Given."



THE MADONNA WITH THE DIADEM. Raphael (Italian - Born 1483; Died 1520).

found it expedient to engrave upon the new faith some of the customs and practices of the old. Thus, long before the Christian era "the babe in the manger" was a symbol of the birth of the new year, and was part of the Saturnalia, or festival of Saturn, the maddest and most riotously merry of pagan feasts. The decorations of our

Bringing in the Christmas Tree



as more sacred the anniversary of Christ's baptism, as the date on which His ministry began. The institution of the festival of Christmas is attributed to the Emperor Commodus, and it was not until A. D. 330 that Eastern churches generally adopted it. "Christ's Mass"—from which "Christmas" is derived, was in earlier times celebrated at the New Year (January 6) by Eastern Christians. Julius I., Bishop of Rome, fixed the date we now celebrate as Christmas.

Christmas is not, therefore, the exact anniversary of the nativity, that date being unknown. It is a day set apart to celebrate the event, much as we set apart Thanksgiving as a day of gratitude and giving thanks for the bountiful gifts of the earth.

All Christian nations observe Christmas. It is a well-nigh universal holiday. Some of us keep it in spirit; there are few who do not keep it in the letter. The mysteries begin weeks prior to its coming; we plan the Christmas surprises, practice self-denial to swell our Christmas fund, or give our time to the making of gifts, that we may fitly celebrate its annual return.

There is something about the season that inclines the heart to generosity. We want to make others happy. We begin prudently—set a limit to our expenditures and declare "thus far and not a dollar over." But "the loving and giving" spirit grows apace. We are tempted; there are so many lovely things in the stores, so many expedients to wile the cash from our purses. Just as long as we keep our motives pure and high, and don't let them de-

shabby, lonely; he had been down in the depths of despair; he had "eaten husks with swine," and was trying to work his way back to respectability. He ate as only a half-finished man can eat at a home table, and when he went away, warmed and fed, and, better yet, cheered by the kindly welcome and encouraged by being greeted as a friend and an equal, tears ran down his cheeks as he thanked his entertainers.

Did not that woman's act breathe more of the true spirit of Christmas than the entertaining of well-to-do friends, or the bestowing of rich gifts upon those who already have more than they need? HEATRICE.

The Merry Days.

Hang the holly berries—
Let the red flames glow;
Cheeks as red as cherries
Was born on Christmas Day.
'Neath the mistletoe!
Outside voices on the air:
'Christmas comes but once a year!

Steeple bells a-ringing
Over merry throngs,
And the fiddle singing
All the old-time songs!
And outside voices on the air:
'Christmas comes but once a year!

