

CHRISTMAS BELLS

O Christmas bells, ring out the story old— O, Christmas bells, ring out the Savior's birth—
Gay bells, joy bells—the sweetest ever told. Sweet bells, glad bells, this day to all the earth.

onmanuel 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.

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,



CHRISTMAS:

band, and I

"Fell to thinking how 'twould be If such a thing were true,"

and kindly thought of others.

be see a see houses with every and mistletoes comes from the rites of the ancient Druids, who yearly cut the milky-berried parasite from the trees with silver kulves and much ceremonial. The Dru-Its Origin, Its Spirit. Ids were not pagans, as the Romans were; they believed in God, in a future life, in rewards and punishments for lds were not pagans, as the Romans good and evil doing, but their faith * * * * * * was crude and cruel.

The giving of gifts, the feastings, tion, so integral a part of day were features of the midwinter our yearly program that I festival of the pagans, and were graftof dispensing with it ever oc- transition from the one to the other curred to me until A. H. J.'s little more easy. Later Christmas revels, poem, "The False Calendar," came to the wassall, the "waits," traces of which still survive in England, can be followed back to the Yule festival of the ancients. Yule being the name of and Christmas were wiped off the cal- the winter month in which the days have a selfish Christmas, but let your endar. Surely, winter would seem a begin to lengthen. Yule was derived Christmas giving and your Christmas long, cold, cruel season without the an- from Hule, a wheel, the ancient symalversary that opens our hearts, our bol of the sun. Great logs were drawn homes and our purses, and possesses us to the envernous fireplaces of those with the spirit of loving and giving, days with great ceremony and merri- toward making some outsider have a ment, and were lighted as symbolical merry Christmas, and the act will Our Christmas season is a curious of the return of the sun in the winter commingling of Christian and pagan solstice, and in honor of the lengthen-

"For Unio Us a Child is Born.

OSVUnio Us a Son is Given."

scend to the level of a "bargain counter Christmas," our joy in Christmas s 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 pretticranberries and hung with apples and oranges delights child eyes as much as if its adoraments 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



cheer radiate from your home to bless the poor, the lonely, the unfortunate. Make up your mind to do something prove a benison upon your own.

Last year a kind-hearted woman inceremonials. When Christianity was ing days.

making slow headway against polythelsm, the early fathers of the church by celebrate the nativity, but regarded to see her husband on Christmas morning. He was poor,

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 after 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.

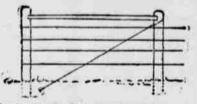
Grow Into a Specialty.

Some one has said "it is better to grow into a specialty than to go into 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 fruit is of superior quality. 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 as 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



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. Deiano, in The Epitomist.

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, dauby mess.

Be sure your shipping case is tight. so that ants, millers or files 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 "beats" the other fellow at the shows, 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, tiering 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 required 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 picely 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

A bird to be a good, profitable breed er should have a medium-sized and intelligent looking head, short beak, large comb and wattles (as they show health and vigor); short neck, broad back, 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, and dressed poultry they command the highest market price.—J. Alonzo Jocoy,

in the Massachusetts Ploughman. Seedless Fruits. The common belief is that the seed

less 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 pleasure in what he has accomplished, is said that United States Consul William F. Judson, at Bahia, Brazil, heard deal of money in his wallet. of seedless orange trees that grew some distance away from Bahla. He obtained cuttings from the trees and sent | want to have it said that what I show them to the Agricultural Department is mine and not Tom Jones' bird.

at Washington. The department nurGo it, then, my dear beginners. There tured 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 growers grafted the buds upon seedling stack. A California fruit grower was stock. A California fruit grower was the first to produce the seedless orange. From him other grafts were obtained, by the welcome hand when once you put your foot on the top round of the ladder.—Wm. Harris Guyer, in the Inland Poultry Journal.

grafted with the seedless kind. Fruit growers who study their business scientifically know that seed is produced in a fruit through fructification by the yellow pollen or flower dust

that appears so abundantly upon the stamens of flowers. If the pollen could be kept away from the stigma of a fruit flower, might it not be that the fruit would still grow while the formation of needs would be prevented? On that theory scientific apple, cherry. grape and plum growers have been working patiently and quietly. In Indiana a woman farmer, Mrs. Mary E Grosh, of Noblesville, has been endeavoring to develop a seedless tomato, and has at length succeeded. The fruit is uncommonly fine from these seedless tomato slips. 'In general, it appears that where the strength of the plant has not to go to the growing of seed the

In Colorado, similarly, John F. Spencer, shortly after the seedless orange had come to stay, began working over the problem of bringing out a seedless apple. He now announces that he has attained his object. The seedless apple has at the end opposite the stem a slight hard formation somewhat like that in a navel orange, but no seeds. Oddly enough, or perhaps it might have been expected, the seedless apple tree does not have petalled blossoms The apples grow out from little buds like the calyx of a flower. But it would be a pity if apple blossoms should be done away with!

A California fruit grower, Luther Burbank, has for some years been try ing to get seedless plums. He has suc ceeded to a great degree, but not entirely. It is odd that the plum seed is still retained, though its stony coating has been nearly abolished. Mr. Burbank believes that he will be able, after awhile, to get plums that are all pulp. Progress has been achieved also in the direction of stoneless grape growing, notably in Ohio. As fast as the growers develop anything new they report it to the pomological department at Washington. Mr. Spencer has sent a number of his seedless apples there.

The best news of all, however, will probably be that a seedless Georgia watermelon has been brought out as the result of long and patient effort. A Southern watermelon without seeds would be the perfection of fruits. As far as they have progressed the melon experimenters have obtained a fruit containing only a few seeds. It seems only a question of time when we shall buy in the markets all these fruits in a seedless state.-Christian at Work.

Helps to Beginners.

There is a vast difference between a man who peddles poultry and one who breeds it. To be sure we have both, but I truly believe that for the good of the poultry industry we should, by some means or other, drive every poultry peddler from the business.

I am not speaking now of the huckster, whose business it is to sell and buy poultry for market, but I refer to the persons who buy birds from other breeders and then peddle them from place to place under the name of the breeder of such and such a variety. I can not see what glory a man derives from such a business. There may be but what good does that do the great poultry fraternity?

Here is a man who has spent years in bringing a breed of fowls to a high place in the poultry world, and when that man wins he has a heartfelt satisfaction that he deserved all he got. Can the peddler say so much?

I realize that I am on debatable ground, but I believe it is a cause that needs wise handling. Suppose I send to a prominent breeder and buy a fine cock, take him to New York, and he wins. Who, then, is the real winner, myself or the man from whom I bought the birds? And is it right to show a bird that you did not raise, or that does not have the blood of your own strain

in it as being your own? Here is a man who sells eggs to a man who in turn hatches and raises a lot of fine birds, and when fall comes round the man who sold the eggs buys the birds and exhibits them; in this case the birds are rightly his own; they came from his yards directly; they have his blood in them. I can see

nothing wrong in such work, I must say that it is little wonder that much of the wind is taken out of the sails of the beginners when we come to see that it does not mean much to buy birds that will win. It then becomes not so much a matter of who has the best skill in rearing poultry; not so much in the business for the pleasure one derives from being able to raise fine birds as it is to make money by buying and selling them,

It has been my observation that these "peddlers" soon grow tired of their own game. Just so soon as the money end of the business begins to lag that soon they seek some other business. But not so with the true fancier. He is in the work for what pleasure there is in it, and the money part becomes a secondary matter.

A man who is now a prominent fancier once stood on the floor of a big show just after the ribbons had been placed, and not seeing first come to his coop, said: "I am going home to work harder than ever, and the fellows will find out that I can win yet." How did ing yards and mating with care the best birds be had and following it up till the result was birds that would win. That man to-day finds much and more than that, he finds a great world will reward a true man. Let him who will peddle, but as for me I

is much room at the top. If you want to be a huckster, be one, but if a true fancier, be one, and I surely believe



walstcoat effects are among the newest features of fashion and exceedingly attractive. This one is made of



royal blue chiffon taffeta combined with ecru lace, but it is suited to all the desired fullness is to follow the waistings and all simple dress mater- model in a red colored broadcloth, ials as well as to both the entire This skirt is very full, but cut walking gown and the odd walst. The sleeve | length. There is a hip yoke, narrow on extension, which form box pleats the hips, but coming to a sharp and

New York City.-Simple waists with | around the arm top there is only a big butterfly poised a bit back at each armtop. This butterfly is made of white tulle, quite a quantity being gathered into the graceful wings. The body is formed of a wisp of tulle wound with silver thread. It hardly shows, however, the wings are so ripply.

> Violet Sleeves. La Duchess de Noailles was much dmired in Bordeaux cloth and velvet. Two shaped flounces were at the foot of the full cloth skirt. These were headed by two ruched velvet tuckings, The skirts of her cost were short and cut away at the front to show the deeply and sharply pointed waistcoat of velour. The collar, which was narrow and ended slightly below the bust, was of sable. Altogether of velour were the sleeves of this coat. Above the elbow each was in the shape of two broad puffs, with a band of the tucking between. From the elbow to the wrist they were wrinkled monsquetaire fashion. An ombre plume was under the left brim of her cavaller bat.

> > Tailoring a Skirt.

A way of talloring a skirt to obtain

A LATE DESIGN BY MAY MANTON.



over the shoulders, make an especially | deep point as it approaches the midnoteworthy feature and are becoming | dle front panel, which it does not cross. to the generality of figures. When This panel shows three narrow pleats liked, the vest can be of velvet or pinched in at the waist belt and runother contrasting material so making ning all the way to the hem. Below 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 one piece, mounted over fitted linings, on which the deep cuffs are arranged the shoulder seams.

twenty-one, three and one-half yards twenty-seven or 1 and three-quarter yards forty-four inches wide, with three-quarter yards of all-over lace to make as illustrated.

Fashionable Coats.

jackets are all the rage, the little, are laid in pleats both at the upper short, loose paletot has certainly not edge and above the cuff portions. The disappeared, for I see many editions of it among the new models, and I gladly hall its appearance, for it is so useful and convenient and looks just the thing to wear with a simple skirt for morning expeditions, shopping, The new "Carricks" are cut in etc. much the same shape and have capes that come over the shoulders, but without covering up the cont 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 pelerine being sufficlently warm. These outer sleeves or he do it? By buying the best bird in capes are fastened with automatic the land? No. By going into his breed-buttons so that they can be taken off if desired.-Paris Fashions.

Arm-Top Butterflies. Quite the lovellest thing in the way f 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 cheme would be entirely out of place on a fair young bud. 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 blush untract.

Beyond the twist provided with the state of the medium size is five yards twenty-arm covering is not likely to blush untract. seen, however. Beyond the twist quarter pards forty-four inches

the hip yoke the pleats are arranged in groups of five.

Blouse or Shirt Walst. Waists that are simple in style yet a little more elaborate than the shirt waist fill many needs and are in great demand. This one is exceptionally atthe centre. The sleeves are made in tractive and is adapted both to the odd walst and to the entire gown as well as to a variety of materials. As Illusand their extensions are arranged over trated, however, it is made of dark red chiffon taffeta stitched with cor-The quantity of material required ticelli silk and worn with a black tie for the medium size is four yards and belt. The yoke adds largely to the effect and intensifies the broad shoulder line, but can, nevertheless, be omitted when a plainer waist is de sired.

The waist consists of the fitted lining, which is optional, fronts and back, with the yoke and sleeves. The If long, tight redingotes and basqued sleeves are made in one piece each and closing is made invisibly at the left of







found it expedient to engraft upon the as more sacred the anniversary of shabby, lonely; he had been down in new faith some of the customs and Christ's baptism, as the date on which the depths of despair; he had "eaten practices of the old. Thus, long before His ministry began. The institution husks with swine," and was trying to the Christian era "the babe in the man- of the festival of Christmas is attrib- work his way back to respectability. ger" was a symbol of the birth of the uted to the Emperor Commodus, and He ate as only a half famished man it was not until A. D. 380 that Eastern | can eat at a home table, and when he new year, and was part of the Saturnaila, br festival of Satura, the madgenerally adopted it. churches "Christ's Mass"-from which "Christ- ter yet, cheered by the kindly weldest and most riotionsly merry of pagan feasts. The decerations of our mas" is derived, was in earlier times come and encouraged by being greeted celebrated at the New Year (January Bringing in the Christmas Cree Bishop of Rome, fixed the date we now celebrate as Christmas.

THE MADONNA WITH THE DIADEM.

Christmas is not, therefore, the exact anniversary of the nativity, that than the entertaining of well-to-de date being unknown. It is a day set friends, or the bestowing of rich gifts 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. W begin prudently-set a limit to our ex-penditures and declare "thus far and ot 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 motive ours and high, and don't let them de

Raphael (Italian: Born 1483; Died 1520). went away, warmed and fed, and, betas a friend and an equal, tears ran by Eastern Christians. Julius L., down his cheeks as he thanked his entertainers.

Did not that woman's act breathe more of the true spirit of Christmas upon those who already have more than they need? BEATRIX.

The Merry Days. Hang the holly berries—
Let the red flames glow;
Cheeks as red as cherries
Was born on Christmas Day.
'Neath the m'stletoe!
Outside voices on the air;
"Christmas comes but once a year!" Over merry throngs, And the fiddle singing All the old-time song

ide voices on the air: