

CHILDREN ONLY IN THIS CHAPEL

Boston's Church For the
Youngsters Is Unique.

WAS FOUNDED 75 YEARS AGO

Named For Rev. Charles F. Barnard, a Unitarian Minister, Whose Power of Interesting Juveniles and Establishing Dancing Classes Won Him Steady and Loyal Following.

The Barnard Memorial chapel on Warrenton street, in Boston's south end, is unique. It is and always has been distinctively a children's church. There the service is carefully planned to meet the tastes and limitations of children. And the little ones take their parents to the meetings instead of the other way round.

This church was founded three-quarters of a century ago by Charles F. Barnard, a Unitarian minister, who had Oliver Wendell Holmes for a classmate in Harvard. At that time Mr. Barnard had a class in the Hollis street church, over which Rev. John Pierpont, grandfather of J. Pierpont Morgan, presided. The agreement was that Mr. Barnard should hold a special service for children in the vestry and that they must afterward attend the regular service in the church. To this end they were assigned quarters in the gallery, but it was complained that the tattoo of their heels on the pew board seriously disturbed the worshippers.

Mr. Barnard, however, felt that this tattooing of the heels was nothing more or less than the revolt of child nature against the preaching for adults to which the little ones were being made to listen, and he resolved to work out a nonsectarian form of service which would interest children. This idea took shape in a service held in a hall over an old engine house, to which children went in large numbers from the first. Ere long the ministers of neighboring churches began to grow so jealous of this that they made Barnard promise that no child whose parents belonged to another church should attend his services without written consent. Mr. Barnard agreed to this, but his congregation kept on growing just the same.

Boys' Hearts Won.

Instead of handing a tract or preaching a sermon to a group of lads pitching coppers at a street corner he would stand by for awhile, manifest a thoroughly human interest in the game and then by degrees would ask them whether they had ever seen the old elm in Cambridge under which Washington first drew his sword, or if he and they had got to the point of talking about books he would dilate with rapture on the pleasure to be derived from "The Arabian Nights."

Thus step by step he would draw his hearers on to ask about his chapel, where there were nice books to read and from which many a merry party went out to gather chestnuts in the fall or to sail down the harbor in the summer. The talk would end with an invitation to the lads to come around next Sunday and see for themselves how they liked the place.

Mr. Barnard believed that the child who is taught dancing has been given grace of deportment and an instinct for fine manners which he could have gained in no other way. In this conviction he was so far in advance of his time that the clergy regarded him with horror and pious folk derisively dubbed him "the dancing parson."

The things which children were not then taught in the public schools—dressmaking, music and the like—were, besides dancing, features from the beginning of the chapel's curriculum. And, like the clever settlement leaders of the present time, Mr. Barnard interested "uptown" folks to come and lead his classes.

A dignified building in which these classes should be held was the next step. It was duly taken, and the cornerstone of the chapel—which still stands on Warrenton street, Boston—was laid July 23, 1835, the words "primarily for children" being a part of its inscription. For the first service in the new building 730 children were on hand.

Simple Service in Secret.

The Rev. B. F. McDaniels, the present superintendent, carries on the work in the spirit of Mr. Barnard. The church service which he conducts at 3 o'clock every Sunday afternoon throughout the year is one which contains much of suggestion for those who would like to attract more children to their meetings.

It starts just after the close of the chapel Sunday school, which is not dismissed. Instead the children in the Sunday school form themselves into a procession and march upstairs to the church part of the building, singing lustily "Onward, Christian Soldiers," or some such inspiring hymn.

Then comes the recitation in unison of the declaration of faith used in Unitarian churches. This is followed by an anthem and responsive Scriptural reading. Everything is very brief. The Scripture reading lasts only a couple of minutes and the sermon, which is almost always illustrated by a stereopticon, never more than twenty minutes. The music is very good, and the burden of the preacher's appeal is always character and never doctrine.

DAIRY AND CREAMERY

A CONCRETE MILK HOUSE.

Any Farmer May Make One at Small Expense.

A house for keeping milk cool in the summer and storing fruit and vegetables in the winter may be constructed out of concrete from floor to roof. A man in a little Missouri town built one in the following manner, says the Kansas City Star. An excavation was made in the ground four feet deep the desired length and breadth of the building. Two posts were then set in the ground at each corner, leaving a space between them the thickness of the walls. Inch boards a foot wide were placed on the inside of these posts next the ground. The first layer of concrete which was made from cement and tolerably coarse gravel was put between them. After this was finished another round of boards was put just above the first ones and these were filled between with concrete also. Then another course of concrete was put above this and so on until the desired height was reached. As the concrete hardened the boards were removed. The door frame was set between the boards in one end of the building when the walls had been built up to a level with the top of the ground, and it was made secure by



Home-Made Concrete Milk House.

long bolts extending from the sides of frame into the concrete walls. The roof was made an oval shape by semi-circle rafters, the ends of which rested on the top of the side walls. After being covered over with boards a layer of concrete was spread on, leaving a place for a cement chimney at the center of the roof. The rafters and sheathing were left to give strength to the concrete. The floor was also made of cement and inclined slightly toward one corner where an eight-gallon jar had been sunk, into which any water might drain. The doors of the house were made double, one opening inward and the other outward. When shut they kept out the heat in summer and the cold in the winter.

Buying a Cow.

When I started out to replace our herd I had nothing to rely upon but my poor judgment, and the only thing that saved me from almost total failure was that I found lots of men who did not know much more about their own cows than I did, never having tested them in any way.

For instance, I found a man in Winthrop who offered me a small four-year-old cow for \$28, and a two-year-old that had just dropped a calf, for \$12, which was so very cheap I took them. The heifer is now four years old, and will make when this year is out about 225 pounds of butter. The cow failed to get in calf for a long time, went dry four months and got very fat and dropped her first calf last Jan. 18. She had given 5,929 pounds of milk that tested 6.8 per cent, butter fat and dropped another calf Nov. 25, after going dry only four weeks; if nothing happens to her she is going to make considerable more than five hundred pounds of butter in the year and dropped two calves in the time.

To offset that I paid another man \$40 for a cow that had just dropped a calf and looked perfection itself. I thought I never saw a much handsomer cow stand up. There has nothing happened to her, but if I had given him the \$40 and left the cow with him I should have been dollars better off. She gives a fairly good mess of milk when fresh, but soon begins to fall off and goes dry half the year.

Some of our new herd are far ahead of any of the old, and some are as far behind; they will average about the same. One of the new ones has gone to the butcher and others will follow as soon as they are ready. When the year is out we shall publish the results realized from the herd. Now I want to emphasize what I have said very many times, no man can afford to be in the dairy business unless he knows precisely what each cow is doing.—R. W. Ellis, Somerset County, Me.

Oat Straw Feed.

If oat straw is intended for feed, the oats should be cut before they are fully ripe, when the grains are in good dough. Oat straw if stored in the barn is almost equal to timothy hay in feeding value. Do not let oats stand in the field too long before threshing.

Makes Better Milk Yield.

Many veterinarians believe that if cows are kept, during cold weather, in buildings where the temperature is high, the milk yield will be greater than if they were kept in buildings of comparatively low temperature.

HERE'S A REAL NOVELTY.

The Natty Fur Edged Veil is the Latest.



FRENCH LACE VEIL EDGED WITH MARABOU.

To make the eccentric hats of the season more bizarre in their effect come the fur edged veils. As the illustration shows, they are worn loosely about the face and are edged with fur or marabou.

Contrasting net and fur effects are the smartest.

Is a Man Ever Lonely?

Women should by nature make much better agents for renting furnished houses than men do, as they can point out the desirable features with persuasive and dulcet insistence and suggest remedies so simple and practical for the undesirable things that any man and most women would be keen to begin on the suggested "doing over." Every woman is really at heart a born homemaker. Like a bird, she has the nest building instinct, and the house ruled and run by a woman, married or single, has a charm and subtle refinement that other houses have not unless the man is an artist or has artistic tendencies. A man mostly longs to be comfortable and if comfortable will cheerfully enjoy quite hideous surroundings, just so that no one touches his pipe or his papers or "tidies up" the other belongings that crowd his den. Sometimes he will feel vaguely dissatisfied on coming back to a dreary bachelor's apartment after dining well in some gem of a home, but he always consoles himself by the thought that any alterations for style would cause him to lose some of his comfort.

Woolen Sheets.

They are not really sheets at all, but blankets.

They are "just the thing" for the cold nights.

They are extremely light in weight, but warm.

They come in attractively striped borders of pink and blue.

The size is 72 by 84 inches.

Designed for a similar need is the gauze wool blanket. Though sold in pairs, each blanket is bound singly.

Will They Wear This?

New York tailors put their heads together recently and evolved the suit pictured, which they have named the suffragette costume. But it remains to be seen whether there is a suffra-



Photo by American Press Association.

THE SUFFRAGETTE SUIT.

gette sufficiently advanced to appear in this reproduction of father's togs. The suit is of gray mannish suiting, and there are pockets enough to delight the heart of femininity. Just think of it, six of them, and the trousers are turned up in the approved "raining in London" style. What more could the suffragette want in the way of an equal suffrage costume?

HOW TO MAKE GOOD BUTTER.

Prof. H. E. Van Norman, Pennsylvania State College, Tells How to Get Best Product From Cows.

The Women's Club of the McCormick and Cameron Farms, of Cumberland county, composed of forty-four earnest, intelligent women, mostly the wives, mothers, daughters and sisters of farmers, and devoted to the improvement of the conditions of farm life, social and material, and especially the products of the dairy and the kitchen, held an all-day meeting several days ago.

The special feature of the day was a demonstration in butter making by Professor H. E. Van Norman, Professor of Dairy Husbandry at Pennsylvania State College.

For the purposes of the demonstration two modern swinging churns and one barrel churn were placed in a row in the middle of the room, where all could see them. Under the direction of Professor Van Norman these were first rinsed out with hot water. Then after they had sufficiently cooled, three lots of cream furnished by Mrs. Charles Billet, of Rose Garden farm, Mrs. Elmer E. Lower, of Sporting Green farm, and Mrs. John L. Bashore, of North Side farm, were poured in and the churning began, the crank of the barrel churn being turned by a man and the swinging churns being operated by women.

Address on Butter Making.

While the churning was going on, Professor Van Norman, who has just returned from the West where he had charge of an important branch of the National Dairy Show, made an address upon milk, cream and butter making, which was listened to with intense interest by all those present.

Milk, he said, speaking generally, is composed of about eighty-seven parts of water, five parts of sugar, four parts of casein and four parts of fat. All the changes that take place in milk after it is drawn from the cow are caused by bacteria. Some of these bacteria are good and some of them are bad. The good bacteria cause the milk to turn sour, developing lactic acid. If these bacteria develop fast enough to choke out the bad, the best butter will be made, other things being equal.

One first essential to good butter making is clean milk. The milk will not be clean if the cow's flanks are crusted with manure when the milking is done. Particles of filth are bound then to fall into the pail. No housewife, the Professor said, would think of making a pie crust under a cow where the dirt from the stable could fall on it, but the top of a milk pail offers an equal or greater surface to catch the droppings from a dirty cow while her udder is agitated during milking.

He spoke at length on the various essentials to good butter making, cream properly ripened, that is, soured; the temperature at which cream should be kept and churned; how and at what stage to remove the buttermilk from the butter; salting and working the butter and various other details.

No Iron-Clad Rule.

He said that no fixed rule could be formulated, much depending on the intelligence and experience of the individual. Professor Van Norman personally prefers the barrel churn as quicker, but he said equally good results might be obtained with a swinging churn. He would put comparatively little cream in the churn at one time, because with a small quantity in the churn, there would be much greater agitation of the cream and butter made by agitation is not so greasy as that made by friction.

The proper temperature for churning is about sixty-two degrees. The churning should stop when granulation has taken place. If the cream is too cold when churned much of the fat will be lost in the buttermilk. If it is too warm the butter will be too soft. The water used in washing the butter should be about the same temperature as the butter. The hands should never touch the butter when it is being worked, because butter melts at the temperature of the body, and handling melts it and makes it greasy. He recommends a lever wooden butter worker.

To make acceptable market butter the cream should not be allowed to get too sour—just a nice, clean, pleasant smelling clabber is proper now, for butter of milder flavor than formerly demanded commands the best price.

One ounce of salt to one pound of butter is considered the proper amount.

Before Professor Van Norman had finished his address the churning was done. Then under his supervision the buttermilk was drawn off, the butter washed and salted and workable while the big audience looked on. A patent wooden butter worker was used and in no long time three splendid mounds of rich yellow butter were ready to be shaped into pound moulds, stamped and sent to the table or to market.

Cow-Testing Association.

While the ladies were still gathered around the three hills of golden butter, about twenty of the men present drew off into an alcove at the north end of the chapel, to discuss the advisability of forming a cow-testing association, to have their cows scientifically inspected, and the cost of their keep carefully ascertained, to see whether the farmer is getting a profit from each of the cows he keeps.

Vance C. McCormick, saying that he believed some farmers were merely boarding a lot of cows from which they got no profit at all, submitted a little calculation of the profit from three cows giving the same quantity of milk but of very different quality. It cost \$40 a piece a year to feed these cows. Each produced 5,500 quarts of milk. One cow's milk contained three per cent, or 165 pounds of butter fat worth, at twenty-five cents a pound, \$41.25 or \$1.25 more than the cost of her feed. No. 2 produced the same quantity of milk with four per cent, or 220 pounds of butter fat worth, at twenty-five cents a pound, \$55. No. 3 produced the same quantity of milk with five per cent, or 275 pounds of butter

fat worth, at twenty-five cents a pound, \$68.75.

In other words the farmer could make as much profit from one cow giving 5,500 pounds of butter fat as he could from twenty-three cows giving each the same quantity of milk containing three per cent of butter fat, to say nothing of the labor involved.

Professor Van Norman explained the scope of a cow-testing association. The purpose is to have all the cows of each member of the association inspected by an expert once every month in the year; to have her product weighed and tested as to richness and a record made of the exact cost of her feed, so that the farmer can tell beyond question which of his cows he is getting a profit from, and from which, if any he is getting no profit at all.

Farming on Business Basis.

The subject was discussed quite extensively, and many questions were asked and answered as to the details of the plan, the cost and so forth. Professor Van Norman said that two such associations are now in successful operation in Pennsylvania, one in Centre county and one in Chester county.

The formation of such organizations he said is a step toward placing farming on a business basis. In other lines of business the man knows just what he is doing. He knows what each branch of his business costs and what it brings in. The farmer does not, generally speaking. He might very likely make more money from six cows than he is making from ten, and Professor Van Norman believes that the small cost of such an association would be an excellent investment for every farmer.

The immediate result of the meeting was the appointment of a provisional committee of five to consider the subject of the permanent organization of a cow-testing association among the farmers of the Eastern end of Cumberland county.

CASTORIA

For Infants and Children.

The Kind You Have Always Bought

Bears the Signature of *Wm. D. Galt*

ENTER THE PORKER.

Fred Newell of the Canton Sentinel Makes One Hungry.

Fred Newell, the editor of the Canton Sentinel makes a man hungry in the following essay on "butchering time" in last week's issue of the Sentinel:

The estimable hog is about ripe for slaughter. Sausage—both "skin" and "ball"—with hot cakes on the side, are due, and will be duly welcome.

Throughout the Union in these days the cauldron on frosty mornings may be seen a-boiling; the farmer, his boys and the "help" generally, for slaughter; the housewife and children quivering for the sound of the squeal and subsequent series of mortuary grunts which mean a Winter's supply of bacon. The first supper after the killing is always of note; the tenderness of the loin meat, the first of the sausage—these are the finest annals of the farm. Thenceforward (in a count, less number of families), there develops a decreasing interest in the hog. A persistent diet of bacon and eggs throughout the year is not likely to beget a high opinion of the porker towards the end of spring.

The food made of the hog and the chicken is that of which the people do not seem to tire. On shipboard, in the camp, in the choicest cafes, bacon is always in demand for breakfast and chicken for dinner. And the eating habits of these two esculent animals are not dainty, but quite the reverse and still their meat is delicious.

The odd thing about it all is that in this country the cleanest animal in the world of beasts—the horse—which will refuse to drink from an unclean bucket—is not regarded as available for meat, while the grunting hog is. Of course, there is the sympathetic and sentimental objection to be urged, but the same might be alleged against our eating cow. Also dogs—which one of our consular representatives in China asserts is prodigiously delicious, when brought up on milk alone and cooked in the puppy stage.

After all, however, there is no going back on the hog—on the hog and hominy; the bacon and eggs; the fritch; the sausage, the scrapple; the "pudding." The remarkable animal ever gives us valuable hair and other things.

Let us give every hog its due.

IT GROWS HAIR.

Here Are Facts We Want You to Prove at Our Risk.

Marvelous as it may seem, Rexall "93" Hair Tonic has grown hair on heads that were once bald. Of course, in none of these cases were the hair roots dead, nor had the scalp taken on a glazed, shiny appearance.

Rexall "93" Hair Tonic acts scientifically, destroying the germs which are usually responsible for baldness. It penetrates to the roots of the hair, stimulating and nourishing them. It is a most pleasant toilet necessity, is delicately perfumed, and will not gum or permanently stain the hair.

We want you to get a bottle of Rexall "93" Hair Tonic and use it as directed. If it does not relieve scalp irritation, remove dandruff, prevent the hair from falling out and promote an increased growth of hair, and in every way give entire satisfaction, simply come back and tell us, and without question or formality we will hand back to you every penny you paid us for it. Two sizes, 50c. and \$1.00. Sold only at our store—The Rexall Store. A. M. LEINE.

Patience Medal.

Sir Henry Hawkins was once presiding over a long, tedious and uninteresting trial and was listening apparently with great attention to a very long winded speech from a learned counsel.

After a while he made a pencil memorandum, folded it and sent it by the usher to the Queen's counsel in question, who unfolding the paper found these words: "Patience competition. Gold medal. Sir Henry Hawkins. Honorable mention, Job."—Argument.

Drastic Food Laws.

Drastic laws for the regulation of the State egg traffic are demanded of the Pennsylvania Legislature. James Foust, State dairy and food commissioner, prepared a bill demanding a long term of imprisonment, together with a heavy fine, as the penalty for either selling or buying decayed eggs for use as food. In connection with this, legislation will be asked to compel the labeling of all cold storage poultry, game and eggs as cold storage products.

They Keep the Change.

Diners in the New York restaurants are noticing a growing presumption among waiters in the matter of tips. If a bill given in payment comes at all near the amount due, the waiter presumes that the change belongs to him and acts accordingly. This procedure has been the cause of many customers demanding their change and giving the waiter nothing.

You need the "Stickley-Brandt" Catalogue to keep posted on furniture styles.



Only \$1.77

for this beautiful reed arm Rocker. This Rocker has the full roll. Easy arms. Shellaced. Built very durable and made for comfort. A similar Rocker retails in stores from \$2.75 to \$3.00.

Carefully packed, shipped to any address for \$1.77.

Send today for our Factory-Price Catalogue of furniture. Mailed free. We are the largest shippers of furniture in this territory. Why? Our Catalogue will tell you.

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A. O. BLAKE, AUCTIONEER & CATTLE DEALER You will make money by having me. BELL PHONE 9-B Bethany, Pa.

Roll of HONOR

Attention is called to the STRENGTH of the

Wayne County SAVINGS BANK

The FINANCIER of New York City has published a ROLL OF HONOR of the 11,470 State Banks and Trust Companies of United States. In this list the WAYNE COUNTY SAVINGS BANK

Stands 38th in the United States

Stands 10th in Pennsylvania.

Stands FIRST in Wayne County.

Capital, Surplus, \$455,000.00

Total ASSETS, \$2,733,000.00

Honesdale, Pa., May 29, 1908.

ARRIVAL AND DEPARTURE OF ERIE TRAINS.

Trains leave Union depot at 8.25 a. m. and 2.48 p. m., week days.

Trains arrive Union depot at 1.20 and 8.05 p. m., week days.

Saturday only, Erie and Wyoming arrives at 3.45 p. m. and leaves at 5.50 p. m.

Sunday trains leave 2.48 and arrive at 7.02.