

FARM AND GARDEN.

VALUE OF RYE AS GREEN MANURE.
Rye is not considered of any great value as green manure for plowing under. It is worth but little more than straw would be, but it is better than nothing sometimes. The practice of green manuring is not so well adapted for poor soils as for those in better condition, as the effect on the land is in proportion to the value of the crop turned under. Thus, it is better for the preservation of fertility than for restoring it when the land has been exhausted. It gives nothing to the soil but what is taken from it, except whatever may be taken from the atmosphere.—[New York Times.]

GOOD MILK.

The question is often asked: "What constitutes good milk?" Milk contains 3 1/2 per cent of fat and twelve per cent of solids is considered good milk. A further qualification is that it must be the product of healthy cows milked into clean vessels, and not exposed to bad odors. The milk from the station herd ranges from 3 to 7 per cent fat; the degree of richness, however, does not alone measure the value of the cow, as one giving milk with a low per cent of fat may make up in quantity what it lacks in richness, while a cow giving a small quantity may make it good by its exceeding richness and persistency in flow. There is also a difference in flavor, some being very pleasant and appetizing, and that of others has an unpleasant taste, and still other milk will have almost no flavor. Milk also differs in its keeping qualities, some souring quickly, while other milk will be very slow to sour.—[Farm, Stock and Home.]

CARE OF YOUNG TURKEYS.

A young turkey will, one year with another, bring a large profit after paying for food consumed, and there is more certainty of a good price than on any other farm product. Almost any farmer can raise from twenty to fifty every year. Turkeys are roving in their dispositions, and do not stay around the house, as do ducks, geese and other poultry, although those reared with hens are more inclined to do so. The best place to keep the young ones at night, with a hen, is in a large box, with a door at the front, which drops down for a feeding platform. Cover the bottom with some cut hay or straw, and fasten them in at night. A dry-goods box is just the thing; roomy enough for them, so that if the early morning is wet or cold, they may be left inside the box. Sometimes, in inclement weather, leave them there all day. Two hens, if they agree, may have their broods together, and thus save extra boxes.—[American Agriculturist.]

CAUSE OF LOSS OF PASTURAGE.

The failure to cover the seed is doubtless the cause of the very common loss of grass and clover by dry weather following the seeding, when the seed has been sown in the old careless way by scattering it on the ground to take its chances. Things have changed greatly since the land was first cleared of its forest growth, when the soil was filled with vegetable matter, and was soft and spongy, holding moisture firmly and forming a porous bed, in which the small seeds sank easily, and thus secured protection from the drying winds that so frequently follow spring sowing. The land has now been exhausted, not only of this soft, spongy matter, but of its first fertility as well, and this is to be thought of in preparing the land for the grass seeding. The soil now becomes packed hard and is crusted over so that the small seeds do not sink into it, and thus some method of covering the seeds, as well as preparing the soil by thoroughly pulverizing it, must be secured.

And this is done, first, by good plowing, and then the use of some harrow by which the soil is deeply cut and broken, and turned as by a number of small plows, penetrating as far as the seed may be properly covered only, and leaving a great number of little furrows of mellow soil, that quickly settles down into the hollows where the seed falls, and gives them the needed covering. Or the seed is first sown and the harrow is then used to cover it, which is then done in the most secure manner.

TRANSPLANTING TREES.

Trees may be transplanted in the fall after the leaves have fallen, or in the spring before the buds have swollen and started to grow. Any time when the trees are dormant is fit for the purpose. Seeds of trees should be sown in a bed of fine soil, in rows two feet apart and a foot apart in the rows.

They are kept free from weeds as other plants are, and may be transplanted when a year old, in the spring. The tap root is cut off and only the side roots left. These are trimmed a little, and the trees set in the ground with the roots in as natural a position as when they were taken up. The roots must not be permitted to dry. Evergreen trees may be transplanted in the winter by preparing the new ground for them in the fall, where it is necessary on account of the freezing of the soil. The trees are dug about in the fall or before the ground is frozen, and the long roots are cut. The trench is filled with leaves with some loose soil on them. The holes for the trees are filled in the same manner, and when the ground about the trees is frozen they are loosened and moved to the new places. The trench around the roots is then filled with fresh soil kept for the purpose, unfrozen, and earth is heaped about the trees and covered with leaves or brush until the spring; then the loose soil is well worked down around the roots and the trees grow right on. Large trees may be moved safely in this way.—[New York Times.]

MAKING THE FARM PAY.

In spite of the general depression and low price for farm products, some farmers manage to hold their heads above water and even put by a little for a rainy day. How they contrive to do this is a wonder to their neighbors who are not close observers. The question is, however, easily answered. There are no leaks on those farms. If a field will not raise a satisfactory crop of wheat some other crop is tried on it until a yield is obtained which will pay expenses.

These farmers go over their stock at this season and cull out all that are undesirable. The poor milker, the unpromising calves, the inferior pigs, the non-laying hens and the superfluous males of all kinds are separated from the rest of the stock and fed systematically for market.

The stock which are to be kept are fed on suitable ration, which will prepare them to resist the cold of winter. Their quarters are cleaned out and made ready so as to lessen the discomforts of the weather as far as possible. The prudent farmer has learned that if his stock be properly sheltered and cared for the cost of feeding will be considerably lessened.

Farm implements are put away when no longer needed, instead of being left to rust in the fields. Fences are repaired at once, so that all injury to or by the stock is prevented. In short, the leaks are stopped. The farmer has applied to his work the same rules and principles by which the merchant and manufacturer are guided in their business, and he reaps his reward. He makes his farm pay.—[New York World.]

FARM AND GARDEN NOTES.

A fixed type is what the public want. See that the colts get plenty of pure water.

Really good horses are always in demand.

Cheap salt in butter is an expensive economy.

Tobacco stems make a cheap fertilizing material.

Plants often turn yellow from the attacks of the grub.

Breed in to fix the type, and out to strengthen the constitution.

Try to breed a fixed type of horse, so that any two would match.

The road has much to do with the carrying capacity of the horse.

Give your cows a little extra feed now that the pasture is not so good.

If the sheep are troubled with ticks, dip them before confining them to their shed again.

It is said that the cows that hold up their milk are those that have nursed their calves.

Autumn plowing destroys many weeds and will save time in getting in crops next spring.

One third of the ranches in fruit-raising countries are either owned or managed by women.

All trees should be carefully labeled, so that the owner may know what he does and does not possess.

The best way to prune fruit trees is by watching them and rubbing off buds and cutting off twigs as far as possible.

A little pulverized copperas (sulphate of iron) mixed with the salt fed to colts, is said to be an excellent remedy for worms.

It is said that running live steam directly into the cream until it becomes the proper temperature is a decided improvement in the manner of warming cream.

LADIES' DEPARTMENT.

NEW FINDINGS.

Percaline is the mystifying name of a new cotton lining that is being used for stuff and cloth dresses. It has the finish of sateen, with the body of cheap calico; the finish makes it desirable, as a dress that clings and sticks to the figure is not to be tolerated by the emancipated sisterhood. Silk lining is the poetry of dress, but the trouble is it doesn't last any time; the mere friction and weight of a heavy stuff will wear holes in it.—[New York World.]

FOR TALL WOMEN.

For the tall woman this winter are the fur-bordered Russian gowns, which appear in two styles, one with a belted Russian blouse, fur-edged, fur-girdled and full-sleeved, a style with which we are familiar, but which is nevertheless a decided favorite. The second is the Romanoff Princess form, and one model in this fashion is made of Muscovite blue cloth, shaggy of texture, opening over and revealing a skirt of dark Russian red cloth. The dress is bordered everywhere with Persian lamb, and a succession of jet loops fringe the overlapping edges. The sleeves open for a little way at the wrist, showing a glimpse of the vivid cloth. The charm of the gown is its gleaming girle with a beautiful Niello clasp set with bright enamel that gleam like precious stones.—[St. Louis Republic.]

THE RETICULE.

"I have been so bothered," said an old lady recently, "with the tiny pocket in an inconvenient place that my dressmaker conferred upon me. I could have jumped with joy when, in my rounds among the shops, I saw something to more than take its place. It was a little hanging reticule. I knew that I could make one exactly like it, and I did. Three-eighths of a yard of half-inch wide watered ribbon were sewed to each side of a piece the same length of equally wide passementerie, and folded over, overhanded on the edge and bound on the top with ribbon. This made the pocket. To it were hanging lengths of more ribbon half a yard in length. At the other end they were fastened together with a hook to go over the waistband. This was large enough to carry my handkerchief, my spectacles and my purse."

NO RINGLETS THIS YEAR.

The ringlet scare will be as short lived as that of the crinoline last Spring. Ringlets are as obsolete as it is possible for this end of the century to make them, and only in the absence of more engaging topics have they been taken up by fashion writers, who are always spoiling for novelties. In the interest of hairdressers, the return of the ringlet would be welcome news, but what is the use of advancement, of art development of any sort, of physical improvement, in fact, if the age must retrograde and modern woman be less lovely than she is at present? Therefore, when we read that "ringlets are in," it is presumed they are in the tomb, and the dear girls will continue to wear their tresses in no such ragged, jagged, sloppy sentimental style as their grandmothers adopted when they knew no better.—[New York Advertiser.]

SHAM JEWELRY MUCH IN DEMAND.

A great deal more imitation jewelry is worn than many people have any idea of. The demand for precious stones of this kind has increased the supply, and great efforts are being made to meet the wants of the most exacting. Some of the imitation work is so highly finished that it requires a connoisseur to detect that it is not genuine. Here and there real stones are inserted. Particularly is this the case with turquoises—these last being too expensive to make it worth while to reproduce them. Small brooches in all sorts and shapes are in great request. It is quite a mistake to suppose that you cannot wear sham in combination with real stones. Nothing is easier than to blend the two together so that it is almost impossible to tell the difference without a close examination. In Paris an enormous trade is done in pins and ornaments of every kind. For a franc you can buy a small sapphire and diamond pin, which if placed among soft laces looks so real as to baffle anyone but an expert. At dinner parties given at restaurants and theatres much sham jewelry is worn and it has even made its appearance in London ballrooms.

Earrings are threatening to come in again, which is a proof, if proof be needed, that the advance of women is, to say the least of it, a "recurrent curve." If we are to have earrings

back again it augurs two things—that women are as anxious as ever to decorate their persons, even at the expense of some pain, and that certainly enterprising jewelers have won the ears in more senses than one of several fair dames who are fashion leaders.—[Chicago Herald.]

FASHIONS IN FURS.

Mink fur is more in vogue than ever this year, and many pretty effects are produced by arranging the furs in such a way as to form shaded brown stripes. Seal capes are made with yokes of Persian lamb, which is a closely-curling, glossy, black fur. Mink capes range in price from \$65 to \$150. Black Astrakhan box or military capes sell from \$25 to \$40. Opossum fur capes cost from \$25 to \$35. The color of this fur is a rich, dark brown, and capes made of it find a ready sale. Persian-lamb jackets with umbrella skirt and large sleeves of deep capes range in price from \$75 to \$150. Monkey fur is again in fashion, principally in flat-shouldered military cape form, with seal collar. These are particularly suited for rather stout women, as, on account of the long, clinging nature, a cape of this fur imparts a less bulky appearance than is the case with any other style. Monkey capes sell from \$28 to \$45. Cheaper classes of fur in coney, dyed and plucked rabbit, called "electric seal," wool seal, brook marten, etc., sell from \$16 to \$20 each. An innovation in the style of fur-lined circulars that reach the skirt-hem for traveling long distances by steamer or car is the making of the outside of plain checked or striped waterproof cloth.—[New York Post.]

FASHION NOTES.

Plaid skirts have pointille effects for waists.

Stylish cloth jackets appear in bright green shades.

Boucle gowns are trimmed in glossy mohair braid.

Bayadere striped silk is used for vests and frills.

Black moire gowns are plainly trimmed with jet.

White half-long ostrich plumes are tipped with black.

Millinery ribbons come in widths of three to five inches.

Ivory and tan is a combination that finds great favor this season.

Black gloves, stitched with palest lemon, lavender, blue or green, are quite the fashion.

Every woman of fashion possesses at least half a dozen white silk petticoats trimmed with lace, which she wears with her evening dresses.

The most useful traveling cloaks are made of Scotch reversible cloth, and are long enough to cover the entire figure. A warmer or more comfortable wrap cannot be imagined.

All of the fall and winter wraps are being made with the skirt part of the coats very full. An odd evening coat is made of black velvet, the sleeves and rolling collar being of ermine.

Gowns of plain silk are in the minority abroad this season. All sorts of figured, brocaded and shaded silks are seen; and one very popular weave has a ridged effect like that of a serge.

The new corduroy silks come in Persian and Algerian stripes and in pretty tri-colors—green, gold and rose—and various other combinations which are as attractive as they are novel.

Beautiful opera cloaks are of ivory, cream, old rose or lilac ottoman of the richest and softest quality. They are long and ample, and have invariably pelerines of velvet which are usually trimmed with fur.

There seems to be a reaction in favor of high cut dresses for dinner and evening wear. Some of the most exquisite importations of the year have been dresses with square necks, or those slightly cut away in V shape.

Gowns of rich, dark navy blue are much trimmed with a pale green which "goes" perfectly with the blue; and other gowns, equally pretty, are of dark green mingled with pale blue. A model of dark green velvet has a slashed skirt and a picturesque bodice with vest and Robespierre revers of shot pale blue and green watered silk.

In women's wraps the demand for black and white combinations is met by capes of black-faced cloth, lined in white satin, and trimmed with pipings of white satin on folds, facings or bindings of black satin. A steel-colored plush cape, with a border of steel passementerie laid on black satin, is a successful grouping suggested by the black and white craze. To be worn with it is a bit of a bonnet, all of steel in lattice network, with strings of black satin ribbon, and trimming of black and gray tips.

FOR THE HOUSEWIFE.

HOW TO MANAGE VELVET.

To remove grease spots from velvet without injury to the pile taxes the skill of a professional cleaner. The best thing for a non-professional is to have another person hold the velvet taut wrong side up, while she rubs the spot vigorously with a rag wet in naphtha. Then pour naphtha upon it, letting it slowly drip through. Do not touch the right side until all the liquid has evaporated, then brush it smartly with a soft velvet brush.—[Chicago Record.]

TO KEEP ANTS AWAY.

Rub a light film-coat of balsam Peru around near the bottom of table or kitchen safe legs—just a narrow band will do—and renew the balsam every two or three weeks. This will keep ants away from tables, kitchen safes, etc., and what they hold or contain, provided there is no other antway than up the legs.

One drop balsam Peru spread around the upper part of a sirup bottle will keep the ants away for months.

Boil one ounce balsam Peru in one gallon rain water for half an hour, and sponge this water, while hot, over wooden floors and walls, and it will keep ants away for a long time.—[Scientific American.]

RAPID IRONING.

The secret of easy, rapid and successful ironing is to have the clothes well and evenly dampened and the irons very hot. The dampness prevents scorching and the hot iron smoothes and polishes without the fatiguing bearing down and repeated passes necessary with one which does not hiss when touched with the moistened finger. To bring out the pattern of embroideries lay them on a strip of thick blanket and iron on the wrong side. If the newly washed sheets, evenly folded, are laid one by one under the smaller articles as they are ironed, it will not be necessary to iron them on their own account.—[New York World.]

RECIPES.

Griddled Eggs.—Heat the griddle almost as hot as for griddle cakes. Butter it lightly and place the eggs upon it. When they become slightly browned turn them with a cake turner. They will become sufficiently cooked in about a minute and a half. If the griddle is very smooth the buttering may be omitted.

Codfish Croquettes.—Take equal parts of codfish (squeezed from cold water in which it has soaked for five minutes after being picked into bits,) and freshly mashed potatoes; season with pepper and roll into shapes between slightly floured hands. Dip into egg and roll in fine cracker crumbs. Set aside for a few hours to become dry, then fry in deep, hot fat. Serve with a liberal garnish of parsley for a supper dish. Make at noon for supper, or night before if wanted for breakfast.

Oatmeal Biscuits.—Mix together in a bowl five ounces of white flour, seven ounces of oatmeal, three ounces of white sugar, four ounces of butter (which latter must first be dissolved), and a quarter of a teaspoonful of carbonate of soda. Mix into a paste with a beaten egg and a little cold water. It must not be too wet, or it will be difficult to handle. Flour the board and roll the paste out thin. Cut in rounds with a plain cutter, put the biscuit on a well-greased pan and bake about twenty minutes.

Creamed Potatoes.—This dish is the best prepared from new potatoes, but others can be used. If new, rub off the skins, but do not scrape; if old, peel them before cooking. Cook quickly in boiling water. Have ready a pint of sweet cream and milk, mixed. Put in a spider or Scotch bowl, and when it comes to a boil add one teaspoonful of flour, mixed well with two spoonfuls of butter, and with cold milk stir one minute; drain the water from the potatoes and salt them; remove to a hot treen and pour cream sauce over them.

Duchesse Biscuits.—Boil half a pint of cold water or milk, two ounces of sugar and one-quarter of a pound of butter together and stir in about five ounces of finely-sifted flour; boil together for five minutes; add a little flavoring and one egg (well beaten up). When thoroughly well mixed, one or two more eggs may be added, so long as mixture is not too moist. Make the paste into small biscuits and bake on a buttered tin until nicely browned. Sprinkle caster sugar over them; open them at the side and put in a little jam or marmalade. This quantity will only make a small dish.

KEYSTONE STATE CULLINGS

BARBAROUS ROBBERS.

THEY TORTURE A LAWRENCE COUNTY WOMAN NEARLY TO DEATH.
One of the boldest robberies ever perpetrated in Lawrence county occurred a short distance from Enon Valley. The victim was Mrs. Mary Williams, the aged wife of John Williams, a farmer. Williams was away from home, and at 11 o'clock there was a rap at the door. When Mrs. Williams opened it she was confronted by three rascals in the hands of masked men. All three sprang upon her and in a minute she was knocked helpless, bound and gagged. The rascals punched her in the face with their pistols to frighten her into telling them where they could find her money. She pluckily refused to answer their questions although they threatened all sorts of tortures. It was about midnight when the old lady surrendered, but she was unable to speak, and only pointed to the hiding place of the money, \$200. Mrs. Williams lay on the floor until morning, when a neighbor found her. It is probable that she will not survive.

MORE FARMERS' INSTITUTES.

WHERE AND WHEN THE AGRICULTURISTS WILL MEET IN ANNUAL SESSION.

HARRISBURG—T. G. Edge, Secretary of the State Board of Agriculture, has announced the following additional dates for farmers' institutes to be held in Pennsylvania: Sligo December 6, 7; Bellevue December 8, 9; Sandy Valley December 11, 12; Guys Mills December 12, 13; Blair December 12, 13; Punxsutawney December 13, 14; Lock Haven December 12, 13; Clearfield December 14, 15; Dubois December 15, 16; Clintonville December 14, 15; Somerset December 20, 21; East Waterford December 20, 21; Uniontown December 22, 23; Loyalsock January 2, 3; Union City January 2, 3; Spartansburg January 4, 5; Warren January 11, 12; Mansfield, Tioga county January 13, 17; Tioga, Knoxvill; January 18, 19; Cooperstown January 19, 21; Lewistown January 18, 20; New Paris February 20, 21; Burgettsburg February 20, 21.

REVOLUTIONIZING COKE BURNING.

SCOTTSDALE—A revolution in the burning of coke in the Connellsville region is being agitated and by a practical demonstration has proved to be successful. Kramer Eberhart, an experienced coke burner for many years, has made a discovery of interest. By a simple hot air appliance he has devised a plan to burn off the oven instead of introducing cold air at the door. By the new plan the inventor claims that better coke can be made and the percentage of loss by burning will be much less, at least 20 per cent, than under the old process.

A LAND OFFICE BUSINESS IN TURKEYS.

Two immense droves of turkeys were driven into Uniontown by George Hibbs and shipped East. The two droves contained 2,500 turkeys and it required three cars to transport them. Besides the turkeys 2,000 chickens were shipped from here. The fowls are being purchased by wholesale dealers in Eastern cities.

WORK FOR MANY MEN.

JOHNSTOWN—Blast furnace No. 9 of the Cambria Iron works, after shutting down nine months, has just been started. This will give employment to probably 350 men and means resumption in many other departments. Great rejoicing followed the announcement.

MINERS ACCEPT A REDUCTION.

DUBOIS—The miners of this district decided to accept a reduction of 10 per cent, and will go to work. This affects 2,000 men.

The citizens of Altoona, have agreed to subscribe \$5,000 monthly for the relief of the needy of that city. Unemployed men will be required to earn their portion by working on the street or in the stone quarries.

The body of Ko Hang, a Chinese laundryman of West Newton, was found on the bank of the Youghiogheny at Scott Haven. It is thought he was demented and wandered about until he succumbed to exposure.

Old employees of the J. P. Witherow works, at New Castle, are being notified to report for duty December 1, at which time the works are expected to start.

JULIUS FRALEY, a coke worker at Leith, was taken sick at the stomach. He was given an emetic and vomited a live lizard three and a half inches long.

ELMER LYON, principal of a public school at Roehester, was acquitted of a charge of assault and battery for switching Edward Fehr, a 10-year-old pupil.

TENNESSEAN ROSS, a pumper, was held up by a highwayman near Eminton, Monday evening and robbed of a gold watch and chain and \$198.

The strike in the Wilkesbarre lace mill, which has lasted for some months, is ended. The strikers will return to work at a 20 per cent reduction.

By the shutting down of the Union Coal Company's collieries in the Shamokin district 3,000 miners are thrown out of employment.

Work has begun on a new sheet plant of four mills at Satsburg, which is to be ready for operation next summer.

The Enterprise Glass Works Beaver Falls, which have been idle for several months, has started in full.

FARMERS near Derry are watching for barn burners. Two barns were burned in one night by incendiaries.

WILLIAM HOLDEN, colored, was fatally crushed by tons of clay in a Braddock brickyard.

An explosion of powder fatally injured a little son of Thomas Freebie near Greensburg.

The Frick Coke Company will build a 1,000,000 gallon reservoir at Connellsville.

Sixty men were laid off at the Nypaco car shops in Meadville.

He Knew Better.

A well-known New England clergyman once exchanged with a brother clergyman and was entertained at the house of a parishioner who was even too hospitable. She insisted upon his eating a large piece of mince pie for dinner, and the minister yielded, against his better judgment. The consequence was that he became violently ill, and was unable to preach that afternoon. The doctor was summoned, and while he was ministering to his agonized patient, the latter looked up and said, feebly, but with an inimitable twinkle of the eye: "Doctor, I'm not afraid to die, but I'm ashamed to!"