

FOR FARM AND GARDEN.

PROFIT FROM HOGS.

The greatest profit from hogs comes from crowding them from birth until they are seven months old—after this age profits decrease. Aim to have them ready for market at any time after they are six months old, so that you will be ready to take advantage of a good market. Do not make the mistake of keeping the pigs until they weigh just so many pounds, but sell when ready for the market.—American Agriculturist.

TO MAKE GRAPING WAX.

Melt common resin and beeswax in equal parts together. Then add half as much tallow and half as much linseed oil as of tallow. Mix well and stir until cold. It should then be of such a consistence that the warmth of the hand will soften it so that it may be spread on the stock and cion, or if melted, the strips of cloth steeped in it will be pliable and adhesive. The old method of covering the grafts with clay made plastic by working in the hands when wetted and binding it over with cloth strips is as good now as ever it was, but the wax is more cleanly and neater.—New York Times.

FEED FOR A FRESH COW.

A newly-calved cow need not be fed full rations until a week after the calf is born. Especially with a young cow having her first calf, the feed is to be carefully increased from the previous allowance, beginning at the end of the fourth day after the cow comes in. After this, the food may be increased gradually from an allowance of two pounds of meal, in addition to a full quantity of good hay, until the limit of profit and safety in the feeding is reached. No one knows, until it is tried how much grain food a cow will consume safely and profitably for it is not always profitable to feed a cow as much as she will eat, unless at the same time the milk product increases in a proportionate degree. The full feeding of any cow after calving should not be reached until the second week, for if the feed be given to excess the cow may be permanently injured by it.

WHY EGGS DON'T HATCH.

Year after year the same experience in failing to hatch most of the early eggs set! Eggs not fertilized cannot hatch. Unnatural conditions prevail in winter and early spring. The birds get little or no meat, shells, gravel, and some even lack exercise enough. Most of them shiver about daily for hours with feet wet and feathers more or less so. Provide everything for the flock kept for producing sittings. Do everything for their comfort; don't forget them once and then look for better results at hatching time. The owner of a thrifty lot of early pullets that will lay eggs of gold next fall and winter is the careful thrifty fellow who today provides for fertile egg production.—New England Homestead.

STOMACH OF THE HORSE.

It is important to remember that the digestive apparatus of a horse is the exact opposite of that of a cow. The stomach of a horse is a single bag, and a very small one. It is too little to contain even an ordinary feed of oats. By the time that two-thirds of it has been swallowed as much is passing out of the stomach as is being eaten. In consequence of this a very large proportion of a horse's food is not digested in the stomach, but is shoved along into the bowels. The horse in a state of nature is an animal that is almost always feeding. He cannot like the cow or ox, pack away a large quantity of food and then lie down and chew it thoroughly, nor indeed at all. For this reason a horse ought to be fed little and often, and should not be watered soon after feeding grain. The frequent trouble which arises from overeating in horses is best avoided by acting in accordance with these facts of a horse's construction; giving small but frequent feeds, and when at work, at least, giving grain, rather than any considerable quantity of hay.

MAKE THE HENS LAY.

In every flock there are a number of hens that, despite all care and coaxing, persistently refuse to lay. They remain indifferent to the blandishments of lean meat or ground green bone; variety of food possesses no charms for them, nor can the warmth of their quarters evoke any manifestation of good will to their owner, who naturally is apt to regard them as most ungrateful and often hastily dooms them to the axe or the hatchet when he would do better to inquire as to the cause or causes of this contrariety.

Under normal conditions it is as natural for a hen to lay as it is for a pig to squeal or for a man to follow Adam's example and blame the woman when anything goes wrong. Something has gone wrong with the non-layers, and it is the business of the poultry man to investigate and remove the cause. There are several reasons why certain members of the flock may not produce eggs during the winter, while other members under the same care and feed may be making glad the heart of the owner.

It will generally be found that the non-layers are the late moulters, which winter found in an enfeebled condition. All their energies are concentrated on picking up and regaining their normal strength. This is, of course, much slower work than in summer. But if the poultryman will bear with them they will reward his patience by being the earliest of the spring layers, and will keep on laying far into the summer. While prices are not then as high as in the winter, yet the greater number of eggs laid and the lessened cost of production will go far to make up the difference.

The other great cause of non-production is over-fatness. All the birds of the flock are fed together and receive the amount of food sufficient for their wants in the opinion of the owner. While this may be proper proportion as far as the bulk of the flock is considered, yet it may be too much in individual cases. The constitutions of hens vary like those of human beings. Some will fatten on what will only suffice to keep others in fair condition. Now, fat and egg production are diametrically opposed to each other. They cannot be combined. Therefore, it behooves the good poultry keeper to keep careful watch of his flock, find out non-layers and separate them from the working fowls and cut down their rations. It is also well to vary the feed, as the appetites of some are more capricious than that of others.—New York World.

FARM AND GARDEN NOTES.

Feed as great a variety as possible. Examine the colts carefully for vermin.

Sunshine is the best and cheapest medicine.

Be sure your hens have tight roofs over them.

During 1894 we only imported sixty stallions from Great Britain.

The grooming of a horse is second only to his diet in importance.

For meat and eggs the Plymouth Rocks and Wyandottes have no rivals.

While variety of food is excellent, all sudden and entire changes should be avoided.

Quality, style, size and action are indispensable qualifications of good coach horses.

If you are keeping many cows don't let one old scrub keep down the record of the whole herd.

Darkening the rooms where nests are placed, tends to prevent the fowls from eating their eggs.

It is claimed that the hog's natural remedy for mange is a plaster of mud. Kerosene is also a good remedy.

Unfertilized eggs can never hatch, and never become rotten. A rotten egg is a sign that there has been a germ of life.

Good mares are too often sold to get a good price without a thought of the great loss to the breeding in the future.

An excellent maxim for those who do not believe in manures or fertilizers: Feed the plant and the plant will feed you.

In making butter from strippers churn all the milk. It should be started with buttermilk and ripened all up every other day.

Those who want a raspberry, first-class in quality and productiveness, should plant the Cutbert. It is a good old sort, better now than very many of the newer ones which have been brought out and claimed as superior to it.

It surely must be a fact that a good part of the grain that we export to Europe comes back to us in the shape of eggs. The number of eggs imported to this country every year is something astonishing and ought to make our American "biddies" feel embarrassed.

The object of every farmer should be to have his asparagus last until peas come into bearing, and the peas to last until green corn is ready, the green corn to last until frost. The asparagus, peas and corn are the chief vegetables of the entire season. Radishes, early onions, beets, early string beans, etc., may be raised in quantity to suit each individual.

FOR THE HOUSEWIFE.

HOT SLAW.

Chop cabbage fine and sprinkle over with flour. Put a small piece of butter in the oven to melt. Salt and pepper the cabbage, and put in the pan with the butter. Mix half a teaspoonful cream, one egg, tablespoonful mustard, teaspoonful sugar, and beat thoroughly. Serve warm.—New York World.

CREOLE CELERY SOUP.

Take one shank of beef, one large bunch of celery, and one cup of rich cream. Make a good broth of the shank of beef, and thicken the broth with a little flour rubbed smooth in a half cup of water. Cut the bunch of celery into small pieces and boil in the soup until tender. Strain, then add the cup of rich cream, pepper and salt.—New Orleans Picayune.

RICE IN VARIETY.

Rice lends itself to a greater variety of dishes than any other article of food. It makes any number of sweet dishes and desserts, is excellent as flour, serves as a vegetable to use with meats or fish, makes delicious cake for breakfast when cooked like batter cakes, and for made meat dishes has no equal, withal, being extremely cheap when the nutritive qualities of the cereal are considered, yet it is more often served up in unpalatable shape than almost any other dish. It needs delicate cooking and dainty treatment to bring out its palatable qualities.—New York Recorder.

ROAST BEEF WITH YORKSHIRE.

A rib of sirloin roast should be prepared as for roasting. When within three-quarters of an hour of being done, have the pudding made. Butter a pan like that in which the meat is cooked and pour in the batter. Put the rack across the pan, not in it. Place the meat on the rack, return to the oven and cook forty-five minutes.

If you have only one pan, take up the meat, pour off the gravy and put in the pudding. Cut in squares and garnish the beef with these. Another method is to have a pan that has squares stamped in it. This gives even squares and crust on all the edges, which baking in the fat pan does not. When the meat is roasted in the tin kitchen, let the pudding bake in the oven for half an hour, and then place it under the meat to catch the dripping.

For the Yorkshire pudding, one pint of milk, two-thirds of a cupful of flour, three eggs and one scant teaspoonful of salt will be needed. Beat the eggs very light. Add salt and milk and then pour about half a cupful of the mixture upon the flour, and when perfectly smooth add the remainder. This makes a rather small pudding—about enough for six persons. Serve it hot.

HOUSEHOLD HINTS.

For grease spots take equal parts of ether and chloroform.

Powdered pipe clay mixed with water will remove oil stains from wall paper.

Try a strip of wood back of the door where the knob hits the paper in opening.

Add a teaspoonful of ammonia to one teacupful of water for cleaning jewelry.

Before laying a carpet wash the floor with turpentine, to prevent buffalo moths.

Any woman doing her work may so systematize it that it will be the easiest possible for her. She need not follow any other person's methods, unless they are the very best for her own conditions.

It pays well to do the mending before the article goes into the wash, since the processes to which it is there subjected materially enlarge the holes, and it is better and more agreeable to wear if the washing follows the mending.

Ordinary soup stock should be made from the collection of bones left over from the table; for instance, the bones of roasted beef, mutton, veal and chicken should be saved in a cool place and boiled twice a week. This stock will not make clear soup, but can be used for tomato or cream soups.

Slowly fried food is objectionable when, by reason of insufficient heat, the article fried becomes toughened and soaked with the fat. Quickly fried food, done by plunging the prepared meats, cakes, pies, &c., into heated oil or lard or butter, having the surface entirely and quickly browned and thus closed to the further entrance of the fat, is not so objectionable, while the browning brings out a delicious flavor in the meats.

A MODEL COTTAGE FOR \$550.

Plans for the Erection of a Cheap and Pretty Suburban Dwelling.

It is one of the primary principles of political economy that the happiness and prosperity of a country is gauged by the general thrift of the inhabitants, and not by the abundance of the few. That would be the model community in which each head of the family owned, in the derisive words of the British statesman, "An acre and a cow," even if not a single individual had much greater possessions than that.

"Landlordism" is responsible for much of the misery which exists in cities. Happily there is a growing disposition in this country for wage earners to become householders. It is not difficult for the laboring man and the small artisan to render themselves independent of landlords. The suburbs of our cities have abundant room for growth, and the land is not all in the possession of a few families. Every day it is proven possible for a man with shrewd management, prudence and a little self denial to build and own a house for himself, with scarcely more of a weekly outlay than he was called upon to expend in rent. A dollar or two more a month for a few years is not difficult to manage, when

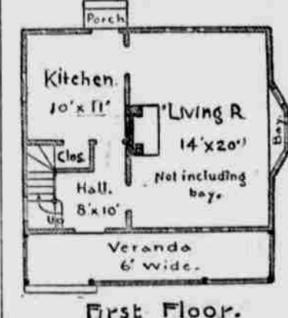


It means in the end such a neat and attractive home as is pictured here, instead of a mere memory of shelter and fat profits in the pocket of a landlord.

This little cottage, which is capable of various modifications to suit individual tastes, can be built, according to the most careful and reliable estimates, for \$550. Its width, including veranda, is 27 feet; depth, including veranda, 27 feet; height of first story, 8 feet 6 inches; second story, 8 feet.

Exterior materials: Foundation, posts or piers; first story, clapboards; bay-window, gables, dormers and roofs, shingles.

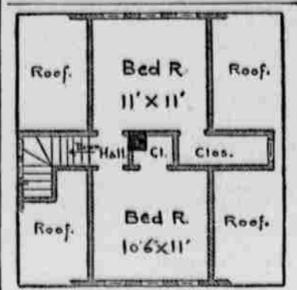
Interior finish: Two coat plaster, soft wood flooring, trim and staircase. Interior woodwork finished in hard oil.



Colors: Body, all clapboards and shingles of bay-window, terra-cotta; trim, Pompeian red; shingles in gables and sides of dormers treated with burnt sienna and oil; roof shingles, dark red; sashes, bronze green; blinds, terra-cotta; veranda floor and ceilings, oiled.

The principal rooms and their sizes, closets, etc., are shown by the floor plans. Open fireplace in the liv-

ing room and cheerful bay-window. Front door glazed handsomely. A circular cellar may be added in which vegetables will not freeze. The living room may be divided in half with a smaller bay-window in the front room, and the back used as the dining-room, with open fireplace, which heats



Second Floor.

upstairs, economizing the expenditure of the coal. A few extra dollars would build a one-story extension at the rear, used as a store room or wood shed, and in the summer as a laundry when the heat of the kitchen range would be oppressive.

The finished neatness of this design, its economical arrangement of rooms and the low cost for which it can be built, appeals directly to the mechanic and laboring man. Nor is it a hard matter to figure how so small a sum be made to represent a weekly or monthly payment scarcely in excess of the rent of a room or two in the crowded city tenement.

Lost Blood Replaced With Salt Water.

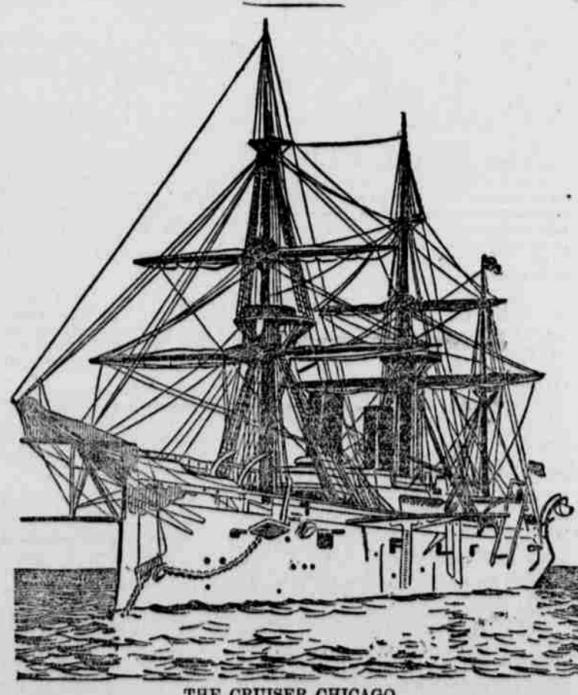
Dr. Wyeth, speaking at the meeting of the New York State Association of Railway Surgeons, strongly recommended the injection into the circulation through a vein of hot salt solution to take the place, in part of the volume of blood which has been lost as a result of accident. As reported by the Railway Age, he spoke as follows: "The solution which I have employed, running in as much as five pints in a single operation, is composed of clear water, which has been boiled and allowed to cool to 110 or 120 Fahrenheit, or just as hot as the hand can bear to every pint of which a teaspoonful of common salt is added. I have seen the pulse go from 140, in cases of tremendous hemorrhage steadily down to seventy to the minute within two minutes of the injection of a pint of this solution. While it may be used cooler than 110 degrees Fahrenheit, and in some emergencies this may be necessary, it is safer to give it as hot as 110 to 120 degrees, because the cold solution robs the body of its heat, while the hot solution carries heat with it, and thus adds to the maintenance of the normal temperature. The apparatus is simple—a metal or glass pipette to get into the vein, a rubber tube three or four feet long, and an irrigator bag or vessel."

Samples an Expensive Item.

"We cut up \$95 worth of goods for samples yesterday in one department alone," said a salesman in a retail store, and the man at the silk counter added: "Our expenditure for samples was greater than that. If I had all the money that has been put into samples of silk by this store for the last ten years I should be a rich man." The carpet and curtain dealers have a like story to tell. The waste is enormous in retail samples, and there is in all considerable stores an annual sale of the larger samples, of course at a sacrifice. Wide-awake women buy them for pillow and pin cushion covers and the like.—New York Sun.

Kansas has twenty-five newspapers edited by women.

HANDSOMEST SHIP IN OUR NEW NAVY.



The United States cruiser Chicago, detached from duty as flagship of the European station, recently arrived at New York after a long voyage. By many she is considered the handsomest vessel in the new navy of the United States. Her twenty-one months' cruise in European waters has been a most eventful one. Everywhere she was received as a welcome guest. Hers were triumphs of peace, and these were due to the distinguished officer who commands the vessel, Captain A. T. Mahan. He is the author of the now famous book, entitled "Influence of Sea Power on History," and when he was in English ports there were none too proud to do him honor. The Chicago mounts fourteen guns, and has a complement of 450 officers and men.

PENNSYLVANIA LEGISLATURE

Important Measures Considered by Our Lawmakers.

MONDAY.—A bill amending the eighteenth section of the Prohibition Law, introduced by Mr. Stewart, of Philadelphia. The bill provides that any hotel, house or room where liquors are sold, offered for sale, drunk or given away in violation of law shall be declared as disorderly houses. Violation of the act is made a misdemeanor, subject to a fine of \$50 and imprisonment. There is a proviso that the person or persons offending shall have a knowledge of the illicit sale of vinous, spirituous, malt or brewed liquors, or any admixture thereof, on the premises where he or she has been found.

Special orders were granted this evening for these bills. The Board of measures, regarding the stray law for Harrisville borough in Butler county. It permits cattle, hogs, etc., to roam at large through the town, and the Seibert bill for the better protection of travelers on railroad trains. It makes death the penalty for train robbery.

TUESDAY.—The house after a long debate passed the Nickel bill prohibiting the employment of any but citizens of the United States on public buildings or any public work in the state. There were but 15 votes against the measure.

The Grigsby pure food and liquor bills passed the house finally. The Woodring bill, prohibiting peddling and hawking of merchandise in the state without a license, was postponed on motion of Mr. Douthett, of Butler. Mr. Bolles of Philadelphia wants billiard and pool rooms licensed by cities and boroughs. He had a bill passed finally today, which provides for this. The fee is \$5. The licenses are issued either by the mayor or department of public safety. If they do not think the applicant is a fit person to operate such a place they can refuse the application. The bill also gives the police power to raid a pool or billiard room as a disorderly house if the laws are not complied with.

WEDNESDAY.—The Grigsby bill fixing the rates and prohibiting discrimination by telephone companies in rentals passed second reading to-day in the house. The bill was called up by Mr. Pennewell and passed without debate. The bill providing for the incorporation of institutions of learning with power to confer degrees in art, science, philosophy, literature, medicine, law, theology, and for the supervision and regulation of the same, was taken up. Mr. Burrell made a vigorous speech in favor of the bill, and forcibly resisted the amendment of Mr. Hawkins of York, reducing from \$50,000 to \$100,000 the amount endowment institutions shall have before they can confer degrees. Mr. Burrell was supported by Mr. Martin of Lawrence and Mr. Foeltz of Union.

THURSDAY.—Mr. Fox, of Philadelphia, by unanimous consent, presented a bill to prohibit the sale of airguns and other dangerous firearms to minor children. This action was prompted by the wounding of ex-Senator Fouce, of Philadelphia, by a Robert rifle in the hands of a small child on his way to Atlantic City on Tuesday.

Mr. O'Malley, of Lackawanna, also presented a new bill to prevent physicians from disclosing in evidence upon the trial of a case any information received in attending a patient in a professional capacity.

An act for the protection of railroad travelers, defining the crime of train robbery and punishing the same, which was on the special third reading calendar, passed finally. Upon conviction under this act a person shall be punished by confinement in the penitentiary for a term of not less than 15 years.

The bill to regulate the employment and provide for the safety of persons in tenement houses, etc., was called up for final passage. This bill is known here as the "tenement sweat shop" bill. It passed finally by a vote of 163 to 1.

A MILLION SIGNERS

Francis Murphy Celebrates His Twenty-Fifth Year.

Francis Murphy celebrated his twenty-fifth anniversary of a temperance lecturer Wednesday night by presiding over a big meeting in the First Congregational church of Allegheny, Pa. Over 200 persons signed the pledge. In speaking of his 25 years' work Mr. Murphy said: "Twenty-five years ago to-day I made my first public speech on temperance in the city hall at Portland, Me., at the request of Hon. Benjamin Kingsbury mayor of my company. I had previously been soliciting my companions and drinking men to sign a little pledge I carried in my pocket. When I made my first address I believed I cried or did something else. The hall contained about 2,500 people. I thought I had disgraced myself and friends, and I remained at home for three days. Friends hunted me up and showed me 50 applications from various places where my services were wanted as a lecturer. I have had over 1,000,000 people sign the pledge since that time, and I believe that 50 per cent have remained in it. It was in Pittsburgh that I gained prominence, and for the past 15 years I have registered from this city as my home."

Four Instantly Killed.

At Whigville, five miles west of Summerfield, Ohio, on the Delaware, Zanesville & Cincinnati railway, an awful wreck took place Friday morning.

A coach on the westbound passenger train jumped the track, just before reaching a trestle which spans a small stream. The structure is built on a curve, and the coach, after running along the ties until almost across it, dragged the engine from the rails, and the trestle went down.

The engineer and fireman remained at their posts. The former was instantly killed and the latter fatally hurt.

The engineer was Ed Lucas, of Zanesville. A wife and several children survive him. The fireman, Jesse Jones, was unmarried.

Mrs. Young and her little daughter of Summerfield, and a resident of Zanesville, whose name is unknown, were also instantly killed. Several others were slightly injured.

Author of America.

The people of Boston presented a fitting testimonial to Rev. Samuel F. Smith, the venerable author of the national hymn, "America." It took the form of public exercises in Music Hall during Wednesday afternoon and evening. The recitation in the afternoon was presided over by Gov. Greenhalgh and among the speakers were ex-governor John D. Long, Commander Thayer of the Grand Army, Rev. Dr. Lorimer and others.

Dr. Smith made an address telling how he happened to write the national hymn, and then shook hands with scores of his well wishers.

Forest Fires Out.

The rain Monday quenched the forest fires which have been raging in Southern Indiana. In the vicinity of O'Brien, over a territory of 100 miles or more, the fire has destroyed many thousands dollars worth of property. A large amount of stock was burned to death and fencing and buildings have been reduced to ashes. The individual losses are too great to estimate. The country surrounding English loses to the extent of \$30,000. Every man, woman and child has been assisting in fighting the flames.

A Home For Old Maids.

Mr. Sypherd, member of the Delaware House of Representatives from Dover introduced into that body a bill providing for a State Home for Aged Maiden Ladies. The bill provides that the money necessary for the support of the institution shall be secured by means of a tax on bachelors over a certain age.

A new hotel to be called the Commonwealth, and to cost \$3,000,000, is to be built in Boston. It will have 2,500 guests rooms.

The City National Bank of Ft. Worth, Tex., closed its doors.