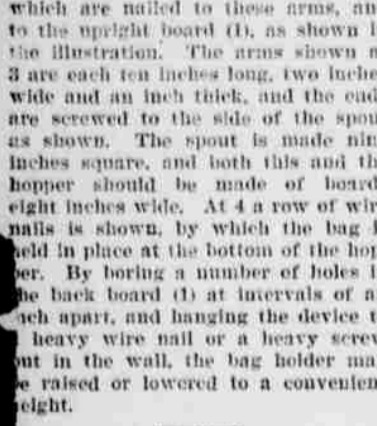


# FARM AND GARDEN.

**A Handy Bag Holder.**  
A great deal of time is lost in filling grain bags, unless some device is used by which the bag can be kept open and the one filling it have the use of both hands. The upright board (1) is made of inch stuff, two feet long and eleven inches wide. The arms (2) which support the hopper are held by two triangular boards (3),



which are nailed to these arms, and to the upright board (1), as shown in the illustration. The arms shown at 3 are each ten inches long, two inches wide and an inch thick, and the ends are screwed to the side of the upright board. The spout is made nine inches square, and both this and the hopper should be made of boards eight inches wide. At 4 a row of wire nails is shown, by which the bag is held in place at the bottom of the hopper. By boring a number of holes in the back board (1) at intervals of an inch apart, and hanging the device to a heavy wire nail or a heavy screw in the wall, the bag holder may be raised or lowered to a convenient height.

**A Cheap Little Greenhouse.**  
The greenhouse, pure and simple possible only in exceptionally favored localities, where the soil is so well drained that water does not collect in excavations and the winters so mild that sun heat under protecting glass is all that tenderest plants demand. Whoever in such a region has a stretch of sunny open ground with a few feet of spare space, it may have loads of flowers winter through at a very slight expense either in money or trouble, and all the more if a drum with heated air from a furnace fire is set up just outside the wall.

For such a greenhouse dig down beside the house wall to a depth of three feet and a breadth of six, all along the available stretch. Put down a concrete floor, six inches thick, and wall up to a foot above ground with either stone, brick or concrete. Upon top of this wall, set a wooden frame—two by four scantling as stout enough for it. Board up the frame within and without to a height of eight inches. Above that have glass, running on to a glass roof. The roof is to lean to stay against the house wall. Have a door in the end, with steps down to it. If possible also have a door from the house—thus in sharp weather one can go in and out without letting in the cold air.

Fifty dollars should build and equip such a greenhouse. Seventy-five is a liberal estimate. Fit it inside with slat walk ways, laid upon the concrete floor, a bench of earth all along the side, its top level with the glass, and racks rising like steps against the house-wall space. Also have strong books overhead to hold swinging baskets and pots.

Plant in each other corner a strong root of some climbing rose. Dig through the concrete floor and make a rich bed for the rose roots. Let them stay there constantly. Have the roof movable so it can be raised in summer, or taken wholly away. Train the roses upon wires just underneath the roof.

Passion flowers may well be set in a deep box of the richest earth against some part of the house wall and trained to cover it with purple bloom. If the greenhouse stands outside a parlor, by making the walls high enough to let the roof reach the tops of the windows, the glass of them may have traceries of living bloom.

Plant seed and root cuttings in the bench, pricking them out as they grow, into little pots, and sifting from the little to big ones. Plant bulbs also in the bench; hyacinths and tulips for Christmas blossom about the first of August, and later ones in succession. Plant also a few bulbs in pots. Set them in the shade under the bench for six weeks, until they have struck strong roots, then set in the light and water freely while they are growing. After the bulbs are well set, take the pots into the house—seventy degrees will not hurt them, though the greenhouse temperature will run between fifty and sixty. Crocuses will bloom in it, and many, many other things. Almost any flower will bud, in fact, though for perfect blossom a little more warmth is needed.—Washington Star.

**A Fruit Storage House.**  
My house for storing fruit is one that was on the premises and not built for the purpose. But I find it quite convenient. It is a stone building, twenty-six by thirty-four feet,

with good walls two feet thick, well laid in mortar, as shown in the illustration. To make it so I could hold fruit through the winter, I lined it inside with matched lumber, making an air space of about ten inches between the wall and lining. It is a two-story house. I protect from cold by putting straw on upper floor about four feet thick when settled. I kept the fruit well. I make a fire in it only three or four times through the winter, on account of extreme cold.

I could, with but little expense, make it good for cold storage by putting eight or ten twelve-inch galvanized iron pipes through the upper floor, letting them down three or four feet, and filling from above with crushed ice and cheap fertilizer salt. I have used it as it is, opening the doors nights to cool off and keeping it closed during the day, except when putting in more fruit. I pick and put in barrels in the orchard and store them open. In rainy weather I can sort and pick for market. I usually sell to buyers, so they are off my hands and in market or cold storage, near market, by November 15. I have seldom kept a crop over.—H. H. Hill, in New England Homestead.

**Seventeen-Year Locusts Again Due.**  
Next season the seventeen-year locusts will be due, and some instructions regarding the course to pursue will now be timely. The Pennsylvania State College issued a report regarding these locusts, in 1889, while New Jersey and Ohio have also issued bulletins. The Pennsylvania State College has also issued a recent bulletin, which is sent free to all upon application. According to information sent out from the college the brood of locusts of 1885 will be due next season in the counties of Bedford, Fulton, Huntington, Midland, Juniata, Perry, Franklin, Adams, Cumberland, York, Dauphin, Lebanon, Lancaster, Berks, Chester, Delaware, Bucks, Montgomery, Lehigh and Northampton. The cicadas or seventeen-year locusts, may not appear over the whole of the section mentioned, but may be expected wherever the conditions hereinafter have been favorable for their breeding and development. The best breeding places are the brush-covered and woody pasture lands. Inasmuch as seventeen years is liable to make a good deal of difference in the utilization of land, it is quite probable that in some places lands which seventeen years ago were not in cultivation, and were good breeding grounds of cicadas, are now cultivated, and upon them and in their neighborhood the insects, true to their nature, may be expected to appear, and perhaps in dangerously large numbers. In many places the older residents are able to locate such grounds.

If young fruit trees or shrubs are on land subject to the appearance of the cicadas, there will be liability next year of serious injury and mutilation by the egg-laying process, as the habit of the cicada is to select small twigs into which it proceeds to cut in order to make suitable places for its eggs. Those who contemplate setting out young trees should, therefore, be careful to learn if they are on or near "locust ground" of seventeen years ago, and if they find that there is risk should defer planting until the danger has passed.

The cicada lays its eggs during June, but may begin to lay a little earlier in the Southern counties than in the Northern tier; hence by July 1, at the latest the egg-laying will have been completed and all injury accomplished. Should it be considered not too great a risk to set out trees it would be well not to prune the trees closely on setting, postponing such work until July. The pruning may then be done, and the twigs burned that are removed, so as to destroy the eggs. As the cicada puts in its appearance at regular seasons all preparations to meet it can be made in advance. The insects may appear in reduced numbers, or may have been exterminated in some localities, but should it fall next year it will be the first time in 187 years.

There is also a thirteen-year locust, but it is a different insect in characteristics from the other, appearing mostly in the South. The eggs of the seventeen-year locusts are deposited in grooves of the twigs and hatch in about six weeks. After being hatched from the eggs the young locusts fall to the ground and burrow in the earth, going down to from three to twenty feet, where they remain and feed upon the roots of trees or plants.

While in the earth they shed their skins several times, and at the proper time tunnel upward, ascend the trees, again shed their skins, and are then ready for the work of propagation. They begin to ascend about June 1, a little earlier sometimes, and after sunset. They do not cause as much damage as may be supposed, considering their great number, but, nevertheless, do sufficient injury to cause them to be unwelcome visitors. Any effort at destruction of the insects would be almost of no avail, as such work would be laborious. The best course to pursue is to endeavor to avoid them as much as possible by refraining from setting out young trees, as stated, and leaving the pruning of any trees that may already have been set out until the 1st of July. As they will not again appear until 1919, they are not really as harmful as some of the more injurious pests that annually inflict farmers and fruit growers.—Philadelphia Record.

In a recent trial of the French submarine boat *Marcel* it went 350 miles under water, but the close confinement and want of fresh air completely unnerved the men.

The dignity of labor is not always represented by the man who digs.

# WHITE HOUSE KITCHEN

IMPROVEMENTS HAVE BEEN INTRODUCED IN RECENT YEARS.

The Great Fireplaces, Brick Ovens and Heating Griddles of the Original Kitchen Are Still There, But Not Used—How a State Dinner is Cooked.

The present kitchens in the White House are directly under the family dining room and butler's pantry in the northwest corner of the basement. The original kitchen, which was used as such from the time that Mrs. Abigail Adams was its mistress until Mrs. Lincoln's regime, was in the central part of the basement, in what is now the engine room. The great fireplaces, brick ovens and heating griddles are still there, but the room is just under the shadow of the wide front porch, and must have been a dark place for work at its best. That was probably the reason why Mrs. Lincoln had it changed to its present sunny corner.

When Mrs. Harrison came in she found it a very different place from what it is now. The floor was then sunken and broken, there was wooden wainscoting, and all the woodwork was infested with that bane of the Washington housekeeper, roaches. The rats and mice had literally taken possession and for a while it seemed that they were going to retain it in spite of all that she could do. She tried every exterminator in vain, and then she gave the entire basement a general renovation. In the kitchens and laundries the sunken floors were taken up and the remnants of the decomposed wooden planks, with cart loads of filthy dirt, were removed. When a solid foundation of Potomac clay was reached she had the present firm cement floors put in. All of the woodwork was torn out, and the clean, white tiling which now makes these rooms so bright was substituted. This did away with the rat and mice nuisance, but it was not until Colonel Bingham, the present efficient superintendent of public buildings and grounds, put in his perfect sanitary system of plumbing that they were able to cope with the roach pest.

There are two kitchens, a small one to the west and the main one leading out of it, which is about forty feet long by twenty-five feet wide. Both rooms have the cement floors, while the walls are wainscotted to the height of six or eight feet with white tiles. These rooms are supplied with every modern kitchen appliance. Over on the south side of the large room is a great hooded range covering almost the entire wall and provided with numberless baking and warming ovens. In the center of the room is a long table, and suspended from the ceiling directly over it is a mammoth circular swing on which are hanging the cooking utensils, brass kettles and pans shining like burnished glass. Over on the north side of the room are two closets reaching from ceiling to floor. Their upper parts are shelved and filled with tinware and crockery, while the lower is divided into flour, meal and cereal bins, with other compartments for sugar, salt, spices, etc. Over to the south side are the sinks and appliances for dishwashing, while on the north, underneath the big windows with their ground-glass panes, are the side tables. In the northeast corner of the family kitchen, which is furnished on a smaller scale in the same manner as the larger one, is the dumbwaiter, where the food for the dining-room is sent up to the butler's pantry.

As may be imagined, it is something of an undertaking to prepare all of the viands in these kitchens for the state dinners which are given each winter in the Executive Mansion, but that it is done in so faultless a manner reflects credit upon those who manage it. The state dining-room is a stately, spacious apartment, but it can only seat forty persons, and is now too small for the number of guests who must be entertained at these official functions. For that reason during the past three years the tables for these dinners have been laid in the long Tiffany corridors—an expediency which should make us realize the necessity of a larger dwelling house for the President of this great nation.

On a night of a state dinner the entire floor of the mansion is turned into a fairland of beauty. Every nook, corner and available space is filled with palms, tropical plants, cut flowers and patriotic decorations. Chains of varicolored electric lights are swung across the ceiling, over the mirrors, and frequently outline the floral designs. The table is as handsome as rare rubis and blossoms, cut glass, priceless china, silver and fine napery can make it.

The dinner usually comprises from six to eight courses, and is about two hours in being served. The White House cook, who is a capable, middle-aged German woman, bearing the given name of Anne, prepares all the food, with the aid of her two assistants. On the night of the dinner the dishwashers are reinforced by the three laundry women, as, despite the tales which occasionally go the rounds of the newspapers of the fabulous amount of plate in the Executive Mansion, the limited number of spoons, knives and forks makes it necessary to wash those which are used in one course to supply the next. The waiters on these occasions are hired from the establishment of one of the up-town caterers, as the regular White House force of servants is not large enough of itself.

cost of each of these dinners rarely falls below \$300, and as there are three regular ones, those of the Cabinet, the Supreme Court and the Diplomatic Corps, besides the lesser ones which constantly have to be given in the honor of distinguished people whose duties bring them to the capital, and whose positions make it incumbent on the President to show them the attention, it can easily be computed what a drain these entertainments are on the executive treasury. The Government appropriates \$200,000 annually for the expenses of the White House. This includes the \$1800 paid to the steward, all servant hire, with the exception of the cook, conchainer and one maid, all usual repairs and ordinary refurnishings.—New York Sun.

**A Shrinkage in Values.**  
The career poet wrapped it up carefully and set out for the city, where the leading magazine editors sat in judgment on such a subject—or, rather, on such as might not hope to be quite as his; and it was night when he came to the city. At the hotel where he chose to lodge he passed it to the clerk, with instructions to place it in the safe, where valuables were kept for security.

"What value?" the clerk inquired. The poet's face flushed with pride. "It is, perhaps, scarcely possible to place a value upon it, but—"

"Say two hundred?" suggested the busy and practical clerk. "That is, perhaps, something of the sort they will place upon it," replied the poet, with a deprecatory curl of his lip. "Yes; say two hundred," and he sighed.

The clerk checked it at two hundred and put it away in the safe. Next morning the poet arose, paid for his lodge and went forth. The afternoon was waning when the poet, looking wan and weary, stood again at the hotel desk, with it (no longer with a large D) in his hand.

"Ah!" said the clerk. "Care for it again? Same value, I suppose?" "Well—ah—not exactly," said the poet, still eagerly, but to a different variety of eager. "I think—er—ah—what I was going to say, was—er—as a matter of fact—er—could you let me have half a dollar on it?"

**"John Doe" in England.**  
Forty-nine years ago to-day died two near relatives—in the legal profession—of the celebrated "Mrs. Harriet"—John Doe and Richard Roe. For centuries their connection with landed property had been extensive and peculiar. If Smith became John Doe, the plaintiff, and Jones was compelled to join in the legal comedy by becoming Richard Roe, the defendant. Those names were also inserted in criminal proceedings as pledges to prosecute. A curious incident happened at the trial, in 1724, of Louis Hussart for the murder of his wife. Among other pleas in the bar to and abatement of the proceedings, he pleaded "that there were no such persons as John Doe and Richard Roe." To this it was replied that there were two such persons in Middlesex, one a weaver, the other a soldier, and this fact was sworn to. This legal fiction was abolished on October 24, 1852.—London Chronicle.

**Elusive Irish Brogue.**  
There has always been a deal of bad "brogue" written by Englishmen, G. W. Stevens wrote "praste," evidently assuming that as the Celt says "baste" for "beast" he will say "praste" for "priest," whereas he is more likely to say "priestht." Thackeray, superexcellent at depicting Irish character, made his Irishmen speak barbarisms of a dozen dialects in the mouth of Captain Costigan. Kipling did much the same with Mulvaney, English dabbler in brogue copied Thackeray for years; then they copied Kipling, and when the inimitable Dooley "came to the fore" they took a fresh turn and made all their Irishmen speak the brogue of Mayo.—The Academy.

**Park Python Eats a Lizard.**  
The biggest of the eight pythons in Central Park menagerie took a notion that it would not wait until Tuesday for its weekly meal, and gliding down from its perch on the tree trunk, it swallowed the two-foot iguana, or green lizard, that lived in the cage with it.

**Coronation Rules.**  
The King has decided that Americans are not to be admitted to the coronation, even though they may come arrayed in gorgeous vestments and ropes of pearls and diamonds. The space in Westminster Abbey is limited. The pageant will be paid for by the British taxpayer, and until every taxpayer who may wish to view the ceremony finds a seat, there must be no admittance for the representatives—male or female—of foreign shoddydom. There is the more reason for insisting upon this if it is true, as asserted, that some of those who claim a right to be present are offering to sell their tickets in New York to the highest bidder.—London Truth.

# POSTAL RATES CUT.

People of Paris Receive an Acceptable New Year's Gift.  
M. Milliorand, minister of commerce, and M. Mougeot, postmaster general gave a welcome New Year's present to the population of Paris, France. They have decided that from January 1 the minimum price of pneumatic letter cards is the capital will be reduced from half a franc (10 cents) to 30 centimes (6 cents). The pneumatic open post card will be discontinued.

**Shipping Compared.**  
Ocean-going vessels of the United States number 1,200, with an aggregate tonnage of 800,000. Great Britain has a tonnage of 14,000,000, which carry half the world's freight. Italy and Norway both exceed the United States in tonnage. All our coastwise trade is in American bottoms, for vessels of foreign register are not permitted to clear from one of our ports except for a foreign port. Ninety-four per cent of the freight charges on our immense export trade goes to foreigners.

**It Requires no Experience to Dye with PERSIAN PALETTES DYES.** Simply boiling your goods in the dye is all that is necessary. Sold by all druggists.

The Laplanders average four feet eleven inches in height, and are the shortest people in Europe.

**Cataract Cannot Be Cured.**  
With local applications, as they cannot reach the seat of the disease, cataract is a blood or constitutional disease, and in order to cure it you must take internal remedies. Hall's Cataract Cure is taken internally, and acts directly on the blood and mucous surface. Hall's Cataract Cure is not a quick medicine. It was prescribed by one of the best physicians in this country for years, and is a regular prescription. It is composed of the best tonics known, combined with the best blood purifiers, acting directly on the mucous surface. The perfect combination of the two ingredients is what produces such wonderful results in curing cataract. Send for testimonials, free.

**Rest For the Bowels.**  
No matter what ails your bowels, to a cancer, you will never get well until your bowels are put right. CASCARET helps nature, cures you without a gripe or pain, produces easy natural movements, costs you just 10 cents to start getting your health back. CASCARET Candy Cathartic, the genuine, put up in metal boxes, every tablet has C. C. C. stamped on it. Beware of imitations.

All rivers of Africa have a marked peculiarity. They seek the ocean farthest from their source.

**Fit's permanently cured.** No fits or nervousness after first day's use of Dr. Kline's Great Nerve Restorer. \$2 trial bottle and treatise free. Dr. R. H. KLINE, Ltd., 951 Arch St., Phila., Pa.

New Zealand's nearest neighbor is Australia, 1200 miles away.

**Mr. Winslow's Soothing Syrup** for children teething, softens the gums, reduces inflammation, allays pain, cures wind colic, 25c a bottle.

**Piso's Cure for Consumption** is an infallible medicine for coughs and colds.—S. W. SAMSON, Ocean Grove, N. J., Feb. 17, 1896.

**The Handicrafts Calendar** of the season (in ten colors) six beautiful plates (on six sheets, 10x12 inches), reproductions of paintings by Moran, issued by General Passenger Department, Chicago, Milwaukee & St. Paul Railway, will be sent on receipt of 25 cents. Address: F. A. Miller, General Passenger Agent, Chicago.

Slippery customers are often to be found in shoe stores.

It is usually the unlucky person who believes most in luck.

# BRITISH BREAD CHEAPER.

London Bakers' Bill Less by \$55,000 a Week.  
Bread is cheap, and the poor of London will have one problem the easier to solve through the dark, cold days of the winter. Throughout the metropolis the quarter or four-pound loaf, made of the finest white flour, which cost 4½d formerly, was sold for 4d. In some parts good white bread was only 3½d the quarter, and in South London and the East End plain household bread was as low as 3d per four-pound loaf. The London bakers turn out each day a supply of about 3,000,000 half-quarter loaves, so the reduction is equal to a saving of about \$7,500 a day in London's bread bill, or a total of nearly \$55,000 a week. Two years ago the quarter loaf went up to 5½d, and "war prices" were talked of. One hundred years ago (in 1801) there were real war prices, the quarter loaf costing 10½d, against an average of 3½d to-day, but when then stood at 16s a quarter, against 28s to 29s last week. Fancy bread rolls, and scones do not alter in price, and these and the cheaper class of buns give the bakers a handsome profit when flour is so cheap as it is at present.

**A WELL THAT SINGS.**  
A Texas Spring That Has an Aeolian Harp Accompaniment.  
A singing well is one of the natural curiosities of Texas. In fine weather a sounding like that of an Aeolian harp is given out by the well. At times the sound is clear; then it recedes, as if far away, and then it reaches the ear very faintly. These changes take place every few minutes, and with great regularity. With an east wind blowing the water in the well gets very low, and the mysterious sound is faint. A strong west wind causes the water to rise and the sound to increase in volume and clearness. Before a north wind the well plays its wildest pranks. The water rises nearly to the top of the well, which is about 60 feet deep, and gives out wild, weird noises.

**Mother**  
"My mother was troubled with consumption for many years. At last she was given up to die. Then she tried Ayer's Cherry Pectoral, and was speedily cured."  
D. P. Jolly, Avoca, N. Y.

No matter how hard your cough or how long you have had it, Ayer's Cherry Pectoral is the best thing you can take. It's too risky to wait until you have consumption. If you are coughing today, get a bottle of Cherry Pectoral at once.

Three sizes: 25c, 50c, \$1. All druggists.

Consult your doctor. If he says take it, then do as he says. If he tells you not to take it, then don't take it. He knows. Leave it with him, when he is willing.

J. C. AYER & CO., Lowell, Mass.

P. N. S. 72

It is usually the unlucky person who believes most in luck.

# THREE CHICAGO DOCTORS

Falled to Do for Miss Mabelle L. LaMonte What Was Accomplished by Lydia E. Pinkham's Vegetable Compound.



"DEAR MRS. PINKHAM:—I was in an awful state for nearly three years with a complication of female troubles which three physicians called by different names, but the pains were all the same. I dreaded the time of my monthly periods for it meant a couple of days in bed in awful agony. I finally made up my mind that the good doctors were guessing; and hearing from different friends such good reports of Lydia E. Pinkham's Vegetable Compound, I tried that. I bless the day I did, for it was the dawning of a new life for me. I used five bottles before I was cured, but when they were taken I was a well woman once more. Your Compound is certainly wonderful. Several of my friends have used it since, and nothing but the best do I ever hear from its use."—Yours, MABELLE L. LAMONTE, 222 E. 31st St., Chicago, Ill.—\$5000 forfeit if above testimonial is not genuine.

**Capsicum Vaseline**  
Put in Collapsible Tubes.  
A Substitute for and Superior to Mustard or any other plaster, and will not blister the most delicate skin. The pain slaying and curative qualities of this art is wonderful. It will stop the toothache at once, and relieve rheumatic and neuralgic pains. We recommend it as the best and safest external counter-irritant known, also as an external remedy for pains in the chest and stomach and all rheumatic, neuralgic and erysipelas. A trial will prove what we claim for it, and it will be found to be invaluable in the household. Many people say "It is the best of all your preparations." Price, 15 cents, at all druggists, or other dealers, or by sending this amount to us in postage stamps we will send you a tube by mail. No article should be accepted by the public unless the name carries our label, as otherwise it is not genuine.

CHEESEBROUGH MANUFACTURING CO., 17 State Street, New York City.

**DROPSY NEW DISCOVERY** gives relief in 10 days. Price, 15 cents, at all druggists, or other dealers, or by sending this amount to us in postage stamps we will send you a tube by mail. No article should be accepted by the public unless the name carries our label, as otherwise it is not genuine.

**PISO'S CURE FOR CONSUMPTION** is an infallible medicine for coughs and colds.—S. W. SAMSON, Ocean Grove, N. J., Feb. 17, 1896.

# The Distinctive Value

of Syrup of Figs is due to its pleasant form and perfect freedom from every objectionable quality or substance and to the fact that it acts gently and truly as a laxative, without in any way disturbing the natural functions. The requisite knowledge of what a laxative should be and of the best means for its production enable the California Fig Syrup Co. to supply the general demand for a laxative, simple and wholesome in its nature and truly beneficial in its effects; a laxative which acts pleasantly and leaves the internal organs in a naturally healthy condition and which does not weaken them.

To assist nature, when nature needs assistance, it is all important that the medicinal agents used should be of the best quality and of known value and Syrup of Figs possesses this great advantage over all other remedies, that it does not weaken the organs on which it acts and therefore it promotes a healthful condition of the bowels and assists one in forming regular habits. Among its many excellent qualities may be mentioned its perfect safety, in all cases requiring a laxative, even for the babe, or its mother, the maiden, or the wife, the invalid, or the robust man.

Syrup of Figs is well known to be a combination of the laxative principles of plants, which act most beneficially, with pleasant aromatic liquids and the juice of figs, agreeable and refreshing to the taste and acceptable to the system, when its gentle cleansing is desired. The quality of Syrup of Figs is due not only to the excellence of the combination, but also to the original method of manufacture which ensures perfect purity and uniformity of product and it is therefore all important, in buying, in order to get its beneficial effects, to note the full name of the Company—California Fig Syrup Co.—printed on the front of every package.

# CALIFORNIA FIG SYRUP CO.

Louisville, Ky. San Francisco, Ca. New York, N. Y.

FOR SALE BY ALL LEADING DRUGGISTS. PRICE FIFTY CENTS PER BOTTLE.