Australia is still sending gold to this country in payment of her trade balances.

alances. Mr. Gladstone is a refreshing assur-nee that the tunult and nervous train of a political career do not nee-ssarily shorten life.

Tt is estimated that there are over 250,000 "knights of the grip" in America, who spend daily over \$2,000,-000, and whose shipments amount an-nually to 300,000,000 of the 400,000,-000 tons of freight sent over our railroads.

An Arizona paper asserts that the most savage of Indians, the Apache, is conquered by civilization. The main tribe of Apaches, about five thousand individuals, is clustered about San Carlos. In the last five years this tribe has furnished only one setions criminal a wordsrap serious criminal, a murderer

The cashier of the Chemical Na-The cashier of the Chemical Na-tional Bank, of New York, who worked his way up from the position of office boy, after thirty-six years of faithful service loaned nearly \$400,000 on bad security and is now heart-broken, pocket-broken and jobless. The way of the transgressor is no harder than the wake of the confidence man, phil-esophizes the Atlant Journal. osophizes the Atlanta Journal.

osophizes the Atlanta Journal. Truly the goat is elimbing the social scale, exclaims the Louisville Courier-Journal. That humble animal, which has long moved chieffy in the circles of Tintown and the cheap wits, was the "piece de resistence" at a cotillon of the swell set in New York the other evening, being assigned the honor of drawing a wagon load of favors into the ball-room. And when we say "swell" set it is with the express warning to the compositor that he is not to get "w's" and "m's" mixed up.

WHEN THE WIND WAS IN THE WOODLAND. The wind was in the woodland and the quail was in the corn In the Southern sunny land of happy childhood long ago. And the pertume of ten thousand flowers floated on the morn, While the mock-bird shouted jloudly high above the bayou's flow. The sun shome softly derightly, and the cloud-ships sailed along An ever-blending, radiant, quiet wondrous sear of blue, And the negro's vibrant volce rang out in happy-hearted song In the fairy, airy days, Sweetheart, far gone from me and you. An ever-blending, rathered And the negro's vibrant voice In the fairy, airy days, Swe

We wandered hand and hand across the mondows clovered deep With blossoms white and blossoms red and leaves of darkest green, We watched the bumble-bee's sweet juest, the dragon-fy's long leap, And listened to the yellow-breasted field lark's earol keened note-Gray-coated mourners for a love whose chains were made of sand-Told of the lone's life she lived in some wood alse remote, And we two pitled her, Sweetheart, for children understand.

Sometimes we crept along the bank to watch the black bass flash His meteor way above the pebbles in the river cool, one we crept along the bank to watch the black bass flash Os we the dre law's circlings cease before his down ward dash, or which the law's a circlings cease before his down ward dash, the red-lived the law's down of the old splashed on the flashes point. The red-lived was a gont of the old splashed on the measurements the king bird, warring always, was a kinght of value high, For you were only eight, Sweetheart, and I was only nine.

For you were only eight, Sweetheart, and I was only small For you were only eight, Sweetheart, and I was only small And all your tender filte soul went out to me, I know! I have not found in latter days (these sorry days foresouth) The true-eyed faith, the comradeabilt, the heart of long ago. Amid the city's clash and clang, the meannesses of men, I often seem to have an eacho-faith(, faint) borne-Of childlsh song that rippled on the old tait mornings when The wind was in the wooldnad and the quali was in the corn. --II. & Caniloid, in Chicago Times.

A STROKE OF LUCK

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Accon WADE
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The statist of the room of the monor ing, that it would be the monor ing, that it would be a good plan for him was this: Just as he reached the end of the room east it. "Good morning, beat it."
"Good morning, sont it?"
"Sho's gone over to her son's
"Sho's gone over to her son's

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the proper and healthy growth of frame.—Atlanta Journal. Izye as Feed. Rye is nearly or quite as nutritious as wheat, its greater amount of husk or bran being partly compensated by its lessened amount of starchy flour and greater proportion of nitrogenous matter, which helps to make muscle. Ryo is not so much used as stock feed as it would be if the grain wore not often affected with erget, which causes abortion in breeding stock. As in winter a large proportion of the stock kept on farms is with young, it would be unsafe to feed it very extensively. But for working hores, not pregnant mares, we have found rye an excellent and most strengthening feed. It may be given whole, provided it is fed with caution, or after it is boiled. A still better way is to grind the rye without boilting, and applying some of the rye meal to wet, cut hay or strax. made her look almost as pretty as her daughter. "Take a seat out on the porch, dea-con, where it's cool," said the widow. "And I'll sit here and hull the berries while we visit. Rob's coming over, by-and-by, Rhoda said, and both of you must stay to tea. I remember how fond you used to be of shortcake, and we'll have one that'll make you think of old times."

bolting, and applying some of the rye meal to wet, cut hay or straw. To Cure Hams. Take the hams and shoulders and checks, rub them well with sait on both sides, lay on a declining board so as to have drainage, and cover the flash side well with sait. Take a lot of fine saltpeter and work in at end and around the centre bone. Let them be three or four days. Have a clean barrel rendy, clean off all the bloody sait from the meat, pack in the barrel, rind downward and out-ward, pour and cover with a brine of pure sait and water that will bear up an egg. Hams from hogs weighing 250 to 280 pounds dressed weight should remain in this fourteen days only. Take them out, let drain and dry two or three days, then smoke them. Soon after smoking cover and sew up in any kind of clean cotton cloth, and have a barrel of dry, clean wood ashes rendy. Cover the bottom with three or four inches of ashes, lay in one layer the best you can and cover again with ashes, so the meat comes in direct contact with other pieces, until all are packed and cov-ered. Keep the barrel in some out-house from the influence of moisture. Ours are kept in the smokhouse, and the other day our city consins and the doctor ats dinner with us, and we had ham from December, 1890, and the fact and fare Journal. **Quicky Made Crate For Shipping Poutry.** <text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text>



Pressing Embroidery. When a piece of embroidery is finished it should be placed, face downward, upon a piece of fine lawn placed on top of three or four thick-nesses of flannel. A dampened piece of lawn should be placed above it, and a hot iron should be defily used until it is quite dry. The steaming engen-dered by this process makes the linen smooth and the embroidery even and shining. Washing Delicate Goods. Fiannels-Soak in cold borax water; Washing Delicate Goods. Flannels—Soak in cold borax water; if very soiled, make a slight lather; souse up and down and rinse well. Must never be rubbed. Red Table Damask—Never use hot water; hang eveily; snap well; never iron. Corsets—Remove steels in front and sides; put corsets on board and scrub with tepid lather of castile soap. Rinse under fancet, pull until straight, and dry in cool place, pulling when partly dry. Silk Stockings—Wash in lather of castile soap, rinse very thoroughly in clear water, turn wrong side out, wring dry in a cloth; when nearly dry streach and rub un hands to shape them; do not iron.

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A CLOVER CUTTER.

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Stretch and rub in hands to shape them; do not iron. Silk Underwar-Make lather of white soap; water hot, not scalding; squeeze in hands, rinse through two waters, shake, snap, and pull into shape. Pull into shape when nearly dry; do not iron. Bluing-A good test for discovering the presence of the dangerous pras-sian blue is to dissolve a little washing soda in water, add bluing, and heat over fire. Pour into a glass; when cold a brown deposit of iron shows presence of prassian blue. Care of Hardwood Floors.

HOUSEHOLD MATTERS.

Pressing E

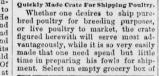
presence of pression blue. Care of Hardwood Floors. An authofity on the care of hard-wood floors says that water is the worst possible thing to use upon them. Any liquid spilled on a polished floor, unless wiped up at once, leaves a dark, ugly spot; and if there is a scratch, discolors it permanently. Sweep daily, and dust with a piece of ingrain car-pet, under the foot, or wrapped about a broom. If there are soiled spots, wipe up with turpentiue. Remember, how-

A CLOVER CUTTER. A CLOVER CUTTER. Is a pestle-shaped affir, square at the sharpened steel plates, as suggested. Set them in the wood and bolt sequences by Any blacksmith can make these plates, and they can be sharpened on the grindstone. With this, one can cut up clover as the housewile chops being required to cut sufficient for a large flock.-American Agriculturas. Deep or Shallow Cuture For Cerr Shallow cuture, for the following intersons: 1. In the average season a larger yield will be obtained. 2. The plates are able to withstand a drotth with less damage. 3. Cutting the roots of the corr plant is avoided. In a large number of experiments made at the Missouri. New York and Illinois stations, it has been clearly shown that the cutting or pruning of the roots is in every in stance injurious to the corr plant. The extent of the injury will be larged power and with less effort than by fit is of comparatively little conse-quence. 4. An acre of corn can be kept free from weeds and properly crushed on the sufface by sufface tillage for the from weeds and properly crushed on the sufface by sufface tillage for the form weeds and properly crushed on the sufface by sufface tillage for the form weeds and properly crushed on the sufface by sufface tillage for the form weeds and properly crushed on the sufface by sufface tillage for less money and with less effort than by morey and with less effort than by

Desserts Without Milk. Dumplings—Into a kettle partly full of boiling water, drop ½ cup but-ter and dumplings from raised dough. Serve with molasses sauce: One cup molasses, ½ cup vinegar, ½ cup butter, dust nutmeg.

Serve with molasses sauce: One cup molasses, ‡ cup vinegar, į cup butter, dust nutmeg. Gingerbread Pudding-Two cups of molasses, one cup sugar, į cup lard or butter, one cup boiling water, one rounding teaspoon soda, salt, all kinds spice, grated lemon peel. Steam three hours. Sauce. Raisin Pudding-Rub į cup butter into dough the size of a loaf. Knead one pound raisins into the same and place in a buttered, close-covered pudding dish. Steam two hours, or set the dish in a kettle hot water and boil two hours. Cottago Pudding-One-half cup but-fer, two cups sugar, three cups sifted four, four eggs, one cup cold water, two heaping teaspoons baking powder. or a proportionate amount of soda and cream tartar; salt, spice, non-alcoholio flavoring powder. Bake in moderate oven. Batter Pudding-One quart flour, three eggs, salt, two heaping spoons baking powder. Bake in moderate oven. Bread Pudding-Dry in the oven and roll scraps and creamts of bread. Half fill a three-quart pudding dish with crumbs; fill with boiling water to which has been added one cup sugar, one teaspoon all kinds spice, salt. When cool, stir in four well-beaten eggs. Set the dish, covered, in another of boiling water and bake all day. The next forenoon add raisins, if liked, and a bit of lemon peel. Eat with or without sugar suce.

all day. The next breached and raisins, if liked, and a bit of lemon peel. Eat with or without sugar sauce. English Pudding—Two cups sugar, white, brown, or maple, one cup mo-lasses, four eggs, one rounded tea-spoon soda, salt, one teaspoon every kind of spice, i cup butter (or drip-pings, if liked). Ly cup hot water, one cup each dregged raisins and currants, citron size of an egg, sliced; flour for stiff batter. Put shortening, melted, in fast, and turn in deep, covered, but-tered pudding dish. Set in another dish of boiling water and bake four hours. All puddings are better served with sauce.







Parm, Field and Fireside. Cutting Clover For Fowis. Cut clover has come to be recog-nized as one of the best of bulky win-ter foods for poultry. A clover cut-ter is exceedingly convenient, but where such a machine is not at hand, a home-made cuttor can be devised. Take a stout block of wood, with smooth top, and build abox about it, using the block for the bottom of the box, as shown in the cut. The cutter