

# AGRICULTURAL HINTS

**Management of Steep Slopes.**  
Some very good land is located on rather steep slopes, but goes as pasture because the owner fears to break it up and run the chance of serious injury by washing. Such fields, when cultivated, should be covered with something all the time. Rye sown early in fall will do much to hold the soil during the season of heavy rain. The land should be kept in sod much of the time to supply vegetable matter, which makes the soil like a sponge to take up and hold the water. Clover is a grand crop to follow a hoed crop and rye on these steep fields.

**Thorough Work for Lice.**  
Keep your fowls free from vermin. Provide a dust bath; paint the dropping boards at least twice a year with some good liquid lice killer; whitewash the house twice a year, spring and fall. If mites ever get in the house, take everything out, for in a well-regulated poultry house, everything is movable. Spray it well with kerosene emulsion made as follows: One pound of soap well shaved in one gallon of water. Bring to a sufficient heat to dissolve the soap. Remove from the fire and add one gallon of kerosene. Agitate thoroughly until of the consistency of cream. A spray pump is an excellent agitator. You can now add ten or twelve gallons of water. Use this mixture to spray house and everything thoroughly. Repeat in ten days to get the nits.—The Cultivator.

**Birds That Help.**  
Recent careful study with reference to the food habits of hawks and owls carried on by the United States department of agriculture goes to show that these birds, with but few exceptions are the farmer's friends rather than his enemies. It appears that the good which they accomplish in the way of destroying mice, gophers, rabbits and other small mammals, along with great quantities of noxious insects, far exceeds the possible harm they do by the occasional destruction of poultry and other birds. A critical examination of the actual contents of about 2700 stomachs of these birds showed that only six of the seventy three species found in the United States are injurious. Three of these are so rare that they need not be considered. Of the remaining three, the fish hawk is only indirectly injurious; hence but two remain to be considered, viz, the sharp-shinned and Cooper's hawks. Omitting the six species that feed largely on poultry and game, 2212 stomachs were examined, of which fifty-six percent contained mice and other small mammals, twenty-seven percent insects and only 3 1-2 percent poultry and game birds.

**Distributing Manure.**  
The efficacy of manure applied to the land depends very much on the minute distribution of it. As thrown from a common wagon in furrows on a field, I have found by measurement that not more than one-fourth of the surface of the land had been covered. This rather rough spreading was increased in its negative effect by the plowing leaving a large part of it uncovered. Manure which has laid in the heap during the winter and has become hard packed, cannot be spread evenly. The unbroken lumps which might suffice for a square yard of ground are confined to a square foot, or little more. My experience has shown that five loads of good manure of ordinary quality may be made to do as much good service by close and fine spreading as three times as much spread loosely in lumps.

There are several ways of avoiding this waste; one is by making composts of the manure, and even distributing fertilizers in the mass. To avoid this waste and loss, the manure should be fine and evenly scattered. Every possible effort should be made to secure this condition both in the even quality and distribution. Thousands of dollars are wasted in this way. Not for a moment would I think of deprecating the use of commercial fertilizers. This should be made use of to the fullest extent, but the other should not be ignored or wasted.—Henry Stewart, in Orange Judd Farmer.

**Fertilizing the Peach Orchard.**  
I believe the old plan of using hard wood ashes is the best peach tree fertilizer known for most soils, and that we can afford to pay a fair price for them. They should be cultivated in June, so that the plant food can be carried down by the rains and rendered soluble, to be taken up by the root feeders. They should not be dumped around the body or root of the tree, but scattered in a circle out as far as the roots may extend. It should be put out early so that the new growth which of course produces the bud for the next year's peach, can receive the benefit of it.

I am aware that this ash crop is limited, but with its potash, lime and phosphoric acid it is nearly perfect, and if so, let us seek to duplicate it. I do not think we ought to use muriate of potash, but the sulphate of potash, being cooler and less liable to work injury if applied too strongly. Nor do I believe it best to put a large quantity of potash or any fertilizer when planting the tree. A little then can be made soluble and at once taken up, but not by any means a large quantity to become encysted about the root, as I have seen it, and to become a detriment instead of a valuable assistant.

I have seen orchards where too much nitrogen has been applied, and the immense amount of brush is simply a load, and should be trimmed down to modest proportions. Thorough tillage from early spring till August for young trees, and until fruit in the way of older trees, ground plowed last plowing for young trees so as not to wash. Fertilizer as near the wood as possible, spread over the ground and tilled in, a little fine ground bone when tree is planted. Every season better the fertilizer and apply early, and the larger the fruit crop will be. Remember, potash is one of the main ingredients needed.—J. C. Wade, in American Agriculturist.

**Success with the Dahlias.**  
The dahlia is a great favorite with us among the bulbous flowers and although we have in some seasons been quite disappointed in results obtained, yet, taken all-in-all in the twenty-five or thirty years since we first began their culture, no other variety of flowers, has, I think, given us more pleasure and satisfaction in the aggregate. And having during that time been constantly on the alert for any improvements in methods of treatment, either in care of the bulbs or of their culture, I may be able to make some suggestions that will be useful at least to the beginner in dahlia culture.

Our greatest disappointment or lack of success with these flowers has come from the ravages of the dahlia fly, an insect that by stinging them causes the buds to fall before they begin to open, or about that time. We have tried to find a remedy for this trouble, but cannot say that we have been entirely successful in doing so. Still, we have found this, and by following along the line suggested in its application, are satisfied that we have gained considerably. We have observed that whenever the dahlias were planted near the door or walk where we were continually passing close to them, they were more exempt from the attacks of these insects and blossomed much more freely than when grown in more secluded places. Hence we have adopted the practice latterly so far as possible, of planting our dahlias near the walks that are most used, and we think we gain a decided advantage by so doing. Moreover we find, when planted close to the side of the house, that there seems to be less destruction of the buds, or at least they have bloomed more freely, the partial shade, if on the north or west side, in the heat of the day, being an advantage to their flowering qualities.

Now as to treatment of the bulbs during winter. We formerly had considerable trouble, particularly with the more choice sorts, in keeping them through the winter, as from some cause or other, when put away in the cellar without extra care, they would either wither and shrivel up, or else mold and decay, so that a large proportion of the more valuable varieties failed to winter over alive. After considerable experimenting along this line, we have found that by taking up the bulbs as soon as killed down by frost (if left to stand in the ground after stalks are killed down they are apt to sprout up again from the roots, which weakens the plants and injures their keeping qualities), and allowing them to dry in the sun and wind a few hours, packing them in boxes of dry earth or sand, and placing in an upper room where there is no danger of frost in winter, they will come through in almost perfect condition.

In the preparation of land in spring for planting out our dahlias, we add a generous supply of fertilizing material in the form of well-decayed compost, or something of that nature, and if the soil is heavy, add also to it a goodly proportion of sand to lighten it up, spading deep and pulverizing finely. We usually start the plants by setting the bulbs in shallow boxes, filled with earth to cover well the crown of plants, about April 1, and setting in a moderately warm place, but not sufficiently so to force them rapidly.

When danger from frost is past (which here in Delaware county, N. Y., is usually near the end of May or about June 1st) divide and plant out, leaving only one or two strong sprouts to each, and afterward give throughout the season a bountiful supply of water, as the dahlia is a plant requiring a great deal of moisture for best results in flowering.

Some support will be required to prevent the plants being broken off by the strong winds usually prevalent in summer in our climate, for while the dahlia stalks are quite large and apparently quite strong, they are very brittle, and break down easily; so it will be found necessary to set stakes, to which they may be tied from time to time, as they increase in growth. As the taller-growing sorts often reach a height of six or seven feet, or more these stakes should be of considerable length and quite strong.—E. J. Brownell, in The Country Gentleman.

**Large Exports of American Cheese.**  
"America is said to be the largest cheese producing country in the world, and despite the fact that cheese is said to be more nutritious than meat, less of the cheese is consumed in the entire United States than in England," said T. D. Machen at the New Willard. "Wisconsin and New York are the largest cheese making states in the Union. In each of those states there are more than a thousand dairies producing cheese. A gallon of milk will make a pound of cheese, which is said to contain fat equal to three pounds of beef. Over a million and a half pounds of cheese was made in the United States last year, and nearly half of it was shipped out of the country."—Washington Star.



**The Pot of Parsley.**  
Every kitchen ought to have its pot of growing parsley. The pretty and most useful herb is easily grown, and the advantage of having fresh leaves on hand whenever they are wanted is plain. Buy a 5-cent package of seed and sow on top of the soil in a 5-inch pot. Water well and set the pot in a light window. In a short time the pot will be a mass of green. Weed out the weak plants.

**Cleaning Delicate Silk.**  
I watched a professional cleaner make a spot on a delicate silk disappear. Instead of attacking the ugly mark at once, he began about 10 inches from it. He stretched a scrap of thin white broadcloth on the end of his finger, dipped it lightly in gasoline and worked quickly around the spot in wheel-like sweeps, getting nearer and nearer the stain, which yielded in a few minutes to gentle but steady rubbing. The gradual approach to cleaning the stain, he explained, did away with all danger of leaving the halo often has to sponge out after a stain disappears.—Good Housekeeping.

**Brushes.**  
Use a long-handled brush, to dust pictures and high places, a stiff paint brush for dusting carved furniture, and a small round paint brush for greasing bread and cake tins. A new tooth brush is fine for cleaning strainers and celery. A scrubbing brush with rather stiff bristles may be used to clean pressed and cut glass dishes and to wash all sealed tinware. A fibre brush will clean the lemon and horse-radish graters and remove the skin from new potatoes. Another useful article is a cheap whisk broom, bought for the sole purpose of furnishing splints for trying cakes. It should be kept in a paper bag, will last for years, and has the virtue of cleanliness.—Woman's Home Companion.

**Proper Care of Mirrors.**  
In the first place it is well to know a good cleaner. This can be made by adding to whitening enough cold tea to make a thin paste. Remove the fly-specks with warm tea and dry the mirror. Then smear some of the paste on the glass and rub with a dry cloth.

A good way to polish the mirror is with a soft cloth and a few drops of aqua ammonia. Cleaning with paper is not effective unless the best quality of rag paper is used.

To scour mirrors make a paste of whitening and water. Smear the surface with it and let it dry on the glass. Then rub it off with tissue paper or with a soft newspaper. Rub gently, for the particles of grit in the paper may scratch the glass.

The following is a good way to fill in the scratches that often appear on the backs of mirrors: Scratch away the mercury for about a quarter of an inch around the scratch and wet the place with a clean rag dipped in alcohol. Take a broken piece of mirror and mark out a piece of silvering larger than the place on the mirror. Place a small drop of mercury on the centre of this silvering allowing it to remain a few minutes. Clean away the silver from around the patch and slip it from the broken glass to the place to be mended, pressing it into place with a small piece of cotton batting.—American Queen.

**Apples with Whipped Cream—Pare, core and cut in quarters tart apples; put one pint of water and half a cup of sugar over the fire; add the apples; when they are tender lift them to a glass dish; boil the syrup until reduced to one cup; pour this over the apples; when cold spread over the apples any fruit juice or lemon jelly; over this spread whipped cream.**

**Salad Dressing Without Oil—Boil two eggs 20 minutes, put them into cold water for two minutes, then take off the shell, cut the eggs in halves, take out the yolk; and rub them through a sieve, all one-fourth teaspoonful each of salt, sugar, and mustard; bet four tablespoonfuls of cream stiff, add to the other ingredients, mix carefully, add a dash of cayenne pepper and vinegar until the consistency of thick cream.**

**Veal Croquettes—Mix two cupfuls of chopped cold cooked veal, half a teaspoonful of salt, a little white and cayenne pepper, yolk of one egg, a few drops of onion juice and one cup of thick white sauce; stir over the fire; spread on a platter; cool, divide into as many portions as are wanted; roll in bread crumbs; then in beaten egg, then in crumbs; put several in the frying basket; fry in smoking hot deep fat; arrange on a platter; garnish with parsley; these may be served with tomato sauce.**

## JUSTICE IN CHINA.

**Poo-h-Bahs Who are Able to Save \$10,000 Out of \$500 a Year.**

"Nobody dreams of going to law in China for the purpose of obtaining justice," writes the Rev. W. H. Sears of Pingtu, Baptist missionary, in a letter to a friend. "No Chinaman is safe from the entanglement of a lawsuit no matter how high a degree of rectitude characterizes his life.

"The local magistrate is at once the civil and criminal judge; also the sheriff, the commissioner for large and populous districts. Manifold as his dignities are he gets less than \$500 per year for his work.

"This is scarcely sufficient for one day's expense with his large following of secretaries and other subordinates. But he don't worry. He even saves money out of his job.

"The Pingtu official handles yearly about \$60,000 that he receives from land taxes alone. It is a very unthrifty official that does not clear \$10,000 a year out of his office.

"His secretaries and higher subordinates receive salaries. His constables, deputies and runners of this class get no salary, yet such positions never go begging. The chief revenues come from lawsuits.

"When a man is arrested the first thing he has to do is to pay the constables a nice little sum for the trouble they have put themselves to in coming after him. If he does not put up the tribute at once he is bound and tortured until he is convinced of his duty.

"The prisoner is brought into the city where he is handed over to a grade higher set of underlings and the money-extorting process is repeated on a very extended scale. He finds that money is the only salve that will help his condition and make life endurable. Remember, during all this he may be as innocent as an angel.

"There are three sets of these small fry officials whose clutches are fastened on the victim. He is passed from one to the other, each sucking blood from him at every stage of the game.

"The magistrate is expected to know nothing of the arrest until the underlings have squeezed every possible cent out of the prisoner, who is then brought before the chief dignitary for trial. Reversing the American maxim, every man is supposed to be guilty until proven innocent. A man may be falsely accused; he will be treated as though guilty just the same and his road to liberty will be laid with thorns.

"If a man has the money to spend and will fee the constables liberally they will return to their chief and report that he has run away and cannot be found. It is a part of their business to be secretive on such occasions.

"The district magistrate like all Chinese officials is supposed to have a thorough acquaintance with everything on earth, underneath the sea and in the heavens above. Hence it would be a violent insult to his Excellency to suggest a jury to aid in deciding a case.

"Witnesses by the score are produced, but none of them is expected to tell the truth. Of course, with such wholesale lying going on it is impossible for the judge to decide as to the true merits of the case. When the controversy is finally closed and passed up to him for decision he will smother his decree in a lot of high sounding, meaningless words and it costs so much to get a new hearing that there is seldom an appeal from the most absurd decision.

"Some days the magistrate will settle a dozen or more knotty cases. At other times, when it suits his pleasure, he will permit suits to drag along for years, even thought it may mean ruin to the litigants.

"It is nothing uncommon for a lawsuit to start over a quarrel among children and continue until both parties to the controversy have got along in years, and made paupers of themselves."—New York Sun.

**Across Eurasia by Rail.**  
Professor Lacey Sites, an American, has recently made the trip across the Eurasian continent by the Siberian railway, and gives \$185.40 as the cost. The road is rough and the accommodation not exactly up to the Pullman standard. The author says long stops and plenty to eat, of fair quality but poor variety, may be looked for along the whole route east of Irkutsk, excepting one or two stretches of desert. However, everybody will find comfort in carrying a basket with an auxiliary supply. Fruit and butter are almost unknown in Siberia and Manchuria, and a tea kettle is an essential. Everybody needs it to draw boiling water from the vat which is in every station. A small lamp will also be found serviceable. The train in the eastern parts is illuminated only with candles, and these are often distant and dim. The traveler must provide his own bedding.



**Inside Wrist Bags.**  
All manner and kind of convenient contrivances are now on the inside of the necessary wrist bags. Within the most complete of these are snugly packed away a coin purse, made from the same skin as the bag, and a card case also fashioned from it. Small bottles containing smelling salts are thought to be necessary, to say nothing of a powder puff, a small comb, wet mirror and a case for pins and hair-pins.

**Shirring on Wash Dresses.**  
Shirring and gauzing is the fanciful trimming that is appearing upon the frocks and gowns that are being made up for wear during the summer days. This ornamentation is especially effective upon foulard, muslin, canvas or linen gowns. White tucks, tiny and wide, still continue. It appears on wash dresses. The shirring is much newer. The wisest woman will, of course, consult her figure before adopting this mode.

**The Under Petticoat.**  
The under petticoat is no longer the clumsy garment it used to be, but it is a dainty trifle which fully merits description. It is fitted to the waist, the hips, and even to the knees—in fact, there is just room to take a long step in it. Around the foot it is treated in various ways, the newest being the Van Dyke of lace. Insertion is sewed in the skirt in points, and round the bottom of the skirt are ruffles of lace put on in Van Dyke fashion, so that they fall in irregular points. For an outer garment, this treatment would be impossible, but for the foot of the under petticoat it is extremely dainty.

**The Season's Fashions.**  
The collarless jacket out a trifle low in the neck is the mode. The blouse is still with us. The long, three quarter length Russian blouse coat is good style, as is also the short blouse which ends with a belt at the waist-line. But to emphasize the fact that variety rules there are Eton jackets equally fashionable which are short enough to show the waist-line all the way around, except in the front, where they are made with long stole ends.

Sleeves continue to display their fullness below the elbow, and are much trimmed. Cuffs are more fanciful than ever, and tab effects in cloth, velvet and silk are frequently introduced not only as a trimming for jackets, but for skirts.

It is to be a season of trimmings. Pendant ideas are among the newest fancies. Tassels, silk braids, and passementeries with little drops dangling from them, are considered modish.

A very new idea in planning an elaborate gown of sheer, soft material is to trim it with bands of transparent voile or even mousseline, decorated with a design worked out in very narrow silk braid. A gown of this sort is made over a changeable taffeta lining, and a very pretty effect is obtained by the iridescent effect of the silk showing through the transparent bands.—Woman's Home Companion.

**Home Hospitality.**  
Hospitality in the home possesses such a charm when dispensed in the right spirit that it becomes easily one of the chief features of home life. To keep always in the mood for meeting cheerfully any guest who may drop in unexpectedly as well as to receive those specially invited, this is the secret of hospitality. It is simple enough to extend the hand of welcome when every guest has been arranged for, when the house is in perfect order and the menu prepared ready to serve. But it is when the friend uninvited for a special occasion happens in at meal-time, more than likely some one the good man of the house brings home to dinner without consulting his wife as to the convenience of the act, that the real spirit of the mistress of the house is put to the test.

The day may have been a particularly harassing one; things may have "gone wrong" every hour, as they sometimes seem to do—wherever the fault may lie need not here be conjectured—the dinner may be practically a failure, the fire in the furnace low, the cook cross, and things at sixes and sevens generally. If under such circumstances the wife rises to the occasion, or above it rather, and meets and greets the guest with a hearty welcome, laughs away any seeming inconvenience, and places before him such as she has without elaborate and embarrassing apologies, she has the true hospitality spirit, which is a quality as rare as it is delightful, and one well worth cultivating. It is not the spotless damask, the shining glass and silver, the hand-painted china, nor the seven-course dinner, which puts the guest at ease; it is the cordial welcome and the faculty of making him feel that he is not causing any trouble or extra preparation with which to laborately entertain him. This is home hospitality.—Detroit News-Tribune.

**How to Become Self-Reliant.**  
It may be a surprise to many of you to discover that over sensitiveness is really to a great extent selfishness and undue self-importance. If we did not consider ourselves first, we should not expect so much attention and deference from others.

Sensitiveness is a misery to the persons afflicted with it. Offense is taken when it is not intended and you are apt to imagine yourself neglected or abused when there is no cause whatever for such uncomfortableness.

It is all very well to have a delicacy of feeling; but it should not be fostered and pampered until you begin to consider yourself really superior and afraid of contamination with the world. Ask yourself if the offense and mortification felt are not really within your own breast, rather than in the actions of others. It is not possible that you can never be mistaken, and that the world has conspired to make and keep you miserable, you must realize this. If you have taken offense once without cause, does it not follow that you may do it again and again? When you find yourself once mistaken, remember the experience and profit by it in future.

Try hard to overcome the constitutional self-consciousness that is at the bottom of it all. Do not demand of others more than you give. For instance, two girls are dear friends. We shall call them Julia and Annie. Now Julia is the sensitive one and she really makes Annie unhappy by imposing in so many ways upon her affection. If she has a new hat Annie must promptly notice and admire it. If Annie makes a new friend Julia is jealous and weeps because she considers herself supplanted in the affections of her dearest friend. And so it goes from one grievance to another until one is always "on pins and needles" for fear of offending, and the other is always suffering from imaginary slights. It can be readily seen that such friendship lacks in the one essential—confidence—without which true friendship is really impossible.

If you will adopt the simple remedy of thinking more of the comfort and happiness of your friend, you will be very much surprised at the results. Try it and see for yourself.

Remember that you are not infallible, and even if you should entertain such an impression you cannot expect others to share your opinion. It is an undeniable fact that the person who demands so much deference is the very one who does not show it. She does not because she is self-centered and fails to realize that other people may be quite as important as herself. Forget yourself, take things more lightly and be self-reliant and self-respecting.—American Queen.

**Fashion Notes.**  
Broche patterns are the most striking among the recent importations. Boleros are decidedly in evidence upon Parisian and Viennese costumes. Jeweled link buttons to join the openings in turnover collars are new. A bunch of white violets at the side adds a very smart finish to the blue violet hat.

It is predicted that black straw hats will be worn extensively entirely superseding white.

Mexican drawn work is quite the attractive feature for the adornment of dressy boleros.

Very wide at the back and very narrow in the front is the style of many of the prettiest belts.

The up-to-date belle now wears a small sachet of the appropriate scent in the lining of her floral hat.

An eton opening over a cloth vest, with basque skirts attached, is the jacket shown on several smart spring costumes.

Old fashioned "hair-line" and "pin-striped" taffeta silks in black and white are to be fashionable this summer, and nothing can be prettier or more stylish.

White waists are to be the favorites in mercerized cottons and linens of all kinds, but the newest material is called sheers. It is a cotton fabric with a linen finish.

There are most beautiful new colorings and effects shown in Olga crepe, crepe de chine and crepe meteoire. All such materials are lined with the softest, thinnest silk, that no stiffness may mar the clinging quality sought for.

Wide, rolled brim Manila hats are trimmed with twists of taffeta ribbon of peacock blue, shading into green, with sprays of thistle-down balls in the same "changeable" shades and mounted so as to away with every movement.