

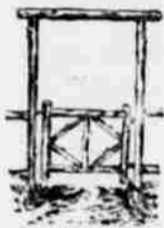
FARMERS' CORNER

Making Butter on the Farm.

There are two prime essentials in making butter on the farm a profitable business. In the first place, one must have plenty of pure, cold water, and then a good enough grade must be turned out to make and hold customers. The trouble with nine out of every ten farm homes is they are not equipped to take care of milk and cream. When one goes into this work to make money, better put up a milk room, where pure water may be had from pumping or from a spring. Concrete floor and walls may now be built as cheaply as with lumber, and it is a great deal better than lumber. Don't stop here. A barrel churn and a butter maker will be necessary in turning out a uniform product. It looks easy—simply separating the cream, churning till the butter comes, and salting, and the trick is done. That is where so many fail. The cream must be churned at the right temperature; it must be neither too sweet nor too sour. Working and salting butter to secure uniform color and flavor is a very nice art. Don't try to learn to do it infallibly in two or three weeks, but by all means don't practice on your customers. That means loss. It is better to wait two or three months before you seek customers. And, before you ship, find out how your commission man or private customers prefer to have their butter put up. Sometimes the package means a difference of two or three cents a pound.

An Attractive Gateway.

This rustic gateway, which was built at a small cost, may be worth imitating, modified, of course, to fit the surroundings.



RUSTIC GATE.

This one is between two cedar trees, and from it a winding path leads to a pretty rustic cottage. Such a gate would be entirely out of place at the entrance to a stately or formal building. The cuts give an idea as to how the gate is made. The two uprights and the cross-piece on the top are of locust. All the rest is of cedar. Parts of the smaller branches have been left on the pieces that go to fill up the gate. A gateway like this would not prove effective against pigs or chickens, but would turn larger animals. It is not only cheap and durable, but decidedly attractive, because



TWO CEDARS STAND GUARD.

so perfectly in harmony with its surroundings.—E. K. Miller, in Farm and Home.

Color of Eggs an Asset.

One of the most potent factors, perhaps, that should be considered when selecting a breed for producing eggs for market is the demand of the market at which the eggs are to be disposed of, says The Outing Magazine. Some markets, notably New York City and cities immediately adjacent, prefer white-shelled eggs, and the best trade in those markets will accept none other. Boston prefers brown eggs, and pays a substantial premium for them; and, taking the country over, the preference is for brown eggs by a large majority. However, in many markets no preference at all is expressed; in fact, those just mentioned are practically the only markets in which the color of the egg receives attention to the extent of influencing prices. Where there is a preference, and whichever the preference is, one should keep a variety of fowls that lay eggs of the preferred color.

Labor of the Horse.

Some one has figured out that it costs on the average only one-half as much to feed a horse as it does to feed a man; and that the horse will do ten times the amount of work that it is possible for the man to do. If this estimate is correct, then a dollar's worth of food given the horse will produce twenty times as much results as the same amount of money will if expended in feed for a man. Therefore, when man domesticated the horse he immensely increased his own power of securing results. When much farm work is to be done there should always be enough horses to do it. Farmers try to economize on the number of horses and have to leave much work undone.

In the event of hired help being scarce, it is sometimes possible to offset this lack by increasing the number of horses kept. In some parts of the West and Northwest, declares the Farmers' Review, the scarcity of help has resulted in more horses being used. Five are hitched to a double plow, and one driver is thus enabled to turn two furrows at a time and practically double the work that one man has to do. This is the result of the complete utilization of horseflesh.

Guide for Drag Saws.

A very simple method by which one man can manipulate a drag saw to cut down trees has been devised by a western timber man. In using these saws two men have heretofore been necessary, one at each end of the saw.



ONE-MAN SAW.

According to the new invention, there is rested against a tree a rod from which is suspended a cord. At the end of the cord is an adjustable clamp, to which one end of the saw is secured. At the other end of the saw is a handle. In operating the saw to cut the tree, the end opposite the handle is supported by the cord in the same position as if operated by hand. With the employment of this guide the necessity of an extra man to manage one end of the saw is eliminated.

Loss of Fertility by Leaching.

Land kept constantly as a garden loses much of its fertility by leaching. A clover rotation is the best preventive of this. There should be at least two or three garden spots on each farm kept rich enough so that one year's extra manuring will bring it into the finest possible condition for garden truck. If farmers could always plant gardens on two-year clover sod they would raise better crops and with less stable manure and other fertilizers than they now require. The clover does much more than furnish green manure to ferment in the soil. Its roots reach down into the subsoil, thus not only saving and bringing to the surface plant food that would otherwise be wasted, but also by enlivening the subsoil, allowing the roots of crops to go deeper. Clover sod to begin with, if well enriched, is best for such crops as cucumbers and melons, that are always most likely to suffer from drought. It is quite impossible to make a good garden crop unless the land has previously been enriched by a series of heavy manurings. The fertility lost by leaching must be constantly renewed.

A Feed Combine.

Feeding sheep and lambs for the market is very much of a lottery at best. It is the purpose of the feeder to buy thin stock and, after feeding it from sixty to ninety days, return it to market at a profit. This is the hope that impels him to put in his time and labor, else he would not do it. There are three important factors that enter into the operation. The cost of the sheep or lambs on the market, the price of the feed that is to make them fat, and the condition of the market when they are returned for slaughter. The first element is a known quantity, but the second and third are often a chance. They have proved to be very much of a chance this season. The original cost of the feeders was the greatest on record, feed was high and market conditions have not panned out as good as generally expected.—Drovers' Journal.

To Cool the Manure Heap.

When manure becomes heated and the odor of ammonia is noticed there is then a loss of valuable fertilizing substance—nitrogen. If the heat is very high force a crowbar down in the heap in several places and pour cold water in to reduce the temperature.

The Good Hen.

If the cow is not by nature a heavy and rich milker, all the balanced rations one can prepare will not make her such. So with the hen. She will only return for food and attention up to her original capacity.

Poultry Notes.

Clean the droppings from under the roosts frequently.

Buckwheat is excellent for both young and old poultry.

A laying hen should have constant access to lime or gravel.

Grit is the hen's teeth. Provide her with plenty of it, so that she may digest her food.

If you expect the hen to lay freely, you must feed her the kind of stuff that will make eggs.

Feed only what the hens will eat up clean. Any kind of feed left from one day to another is apt to start disease.

Watching the incubator carefully is the way to get the best hatch. A little carelessness is sure to produce disastrous results.

Charcoal or burned corn occasionally is a good conditioner for the fowls. It prevents indigestion and other diseases to which they are heir.

THE HOUSEHOLD

Prevents Dust Falling.

An ingenious Pennsylvania man has invented a dust pan, provided with a hinged cover, which can be held in a completely opened position while the dust and dirt are being swept into it and finally closed afterwards, so that the dust can be easily carried about without spilling the contents. When closed the cover rests upon the bottom of the pan, the bottom at this point being slightly raised, presenting a barrier to the fine dust in the pan and preventing it falling out when the cover is lifted. A spring attached to the cover securely holds it in either an open or closed position.



DUST PAN.

Preserving Orange Juice.

While oranges are still in market a store of orange juice may be put up for use in the summer's punch-bowl. A sweet, pleasant cordial is made from the juice of the sour orange. The usual formula is to add three gallons of water to one of the sour orange juice, and then three pounds of white sugar to each gallon of the liquid. After fermentation, bottle and lay aside for a few months before using. For the unfermented juice, allow to each quart of juice a pint of sugar and a cup of water. If very sour a little more sugar may be required. Bring to a good scald, bottle hot and seal.

Corn and Potatoes.

Wash enough medium-sized potatoes for dinner and put in a large kettle. When the potatoes are nearly done put in roasting ears, with outer husks and silks removed, but with a thin layer of inner husk tied about the ears. Steam till done and serve at once. The potatoes will hold the corn up out of the water. If extra work is going on, the kettle may be hung gypsy fashion, out of doors. Good for picnics also.

Filling of Cracks in Wood.

White tissue paper is steeped and perfectly softened in water and by thorough kneading with glue transformed into a paste, and by means of sponges (earth colors), colored as nearly as possible to the shade of the wood. To the paste calcined magnesite is then added and it is forced into the cracks or holes. This cement attaches itself very firmly to the wood and after drying retains its smooth surface.—Scientific American.

Supper Rolls.

Scald a pint of milk and add to it a half cup of butter. When cool, add a yeast cake, stir until dissolved, then put in a quarter cup of sugar, one beaten egg and seven cups of flour. Do all this early in the morning; knead and set to rise until afternoon. About 3 o'clock roll out, make into rolls and set to rise until a half hour before supper time; then bake. When half done, brush over with melted butter.

Sienna Eggs.

Sienna eggs as served at restaurants are prepared in this way. Slice a half dozen hard-boiled eggs and put a layer of them in a buttered dish. Sprinkle with grated cheese, add another layer of eggs and more cheese, and so continue until all are used. Pour enough white sauce in the dish to thoroughly moisten, cover with buttered crumbs and bake ten minutes. Serve in the dish in which they were baked.

Potted Cheese.

When left-over cheese grows dry and hard, don't throw it away, but grate to a powder. Put some in a bottle and save to serve with soups, Italian fashion, or cook with macaroni, or add to scallops. The rest of it may be beaten soft with a fork, seasoned with mustard and cayenne and reduced to a paste with a little vinegar. This is fine to spread on saltines or crackers or for sandwich filling.

Sweetbreads in Ramekins.

Blanch two pairs of sweetbreads, and when cold chop very fine, removing all bits of skin or gristle. Rub smooth with a gill of cream and then whip in gradually the beaten yolks of two eggs. Season with salt and pepper and beat until very light. Put the mixture into greased ramekins, set these in a pan of hot water and bake until "set." Serve in the ramekins.

Spice Cake.

One cup of brown sugar, one-half cup of molasses, one-half cup of butter, one-half cup of sour milk, two cups of flour; the yolks of four eggs, beaten light; one teaspoonful of soda, dissolved in milk, a teaspoonful, each, of cinnamon, nutmeg, cloves and allspice. Mix well and bake.

The Page Between.

A New Orleans woman, well known for her work for charity, recently accepted an invitation to speak at an anti-tuberculosis meeting. On the platform she found herself seated between a bishop and a rabbi, and the tone of the meeting seemed to be rendered extremely solemn by the combination.

In order to lighten the solemnity, she said, turning to the rabbi: "Do you know, I feel as if I were a leaf between the Old and the New Testaments."

The rabbi turned a sad-eyed gaze upon her. "Yes, madam," he said, "and, if you will recall, that page is usually a blank one."

Sam Weller.

It was Sam Weller who made Dickens famous. "Pickwick Papers" were a complete failure financially until this unique character was introduced. The press was all but unanimous in praising Sam as an entirely original character whom none but a great genius could have created. Dickens received over \$10,000 for "Pickwick Papers," and at the age of twenty-six he was incomparably the most popular author of his day.—London Standard.

FITS St. Vitus' Dance and all Nervous Diseases permanently cured by Dr. Kline's Great Nerve Restorer, Sold by FLETCHER'S BOTTLE and CREOSOL, 15 N. 11th St., Phila., Pa.

The Real Thing.

"Do you think that unconscious spell which Miss Sharp had at the ball was a swoon?"

"No; I am sure it was a faint."

"What do you mean?"

"She had declared her intention of making a sensation at the ball, and I think she was like her intention—she wanted to be carried out."

The Old Flame.

Eva—Yes, she used to keep his love letters under her pillow.

Edna—And now?

Eva—Oh, she keeps them over her pillow now.

Edna—Over?

Eva—Yes, she uses them as curl papers.

No Opening.

"Why don't you go to work?" asked the prosperous citizen sharply.

"G'wan," retorted the mendicant, "youse fellows that have all the wot' spurs have a nerve!"—Philadelphia Ledger.

Not Mere Fancy.

"When I saw him last he was getting to be a regular grouch. He imagined everybody disliked him."

"Oh, all that's changed."

"Yes?"

"Yes, he knows it now."—Philadelphia Press.

A Chance to Get Rich.

A fortune awaits the tailor who can invent a secret pocket in a coat where a man may carry his cigars without exposing them to the many friends who help themselves.—Detroit Free Press.

My Hair is Scraggly

Do you like it? Then why be contented with it? Have to be P. Oh, no! Just put on Ayer's Hair Vigor and have long, thick hair; soft, even hair; beautiful hair, without a single gray line in it. Have a little pride. Keep young just as long as you can.

I am fifty-seven years old, and still my hair is as soft and wavy as when I was a child. I have used Ayer's Hair Vigor for many years, and it has done more for my hair than any other preparation I have used. It is the best I ever used. —J. W. HARRIS, South Creek, Cal.

Made by J. C. Ayer Co., Lowell, Mass. Sole manufacturers of Ayer's PILLS, CHERRY PECTORAL.

The Best Part.

"Tommy, did you give your brother the best part of the apple, as I told you to?"

"Yesum, I gave him the seeds, so he can plant them and have a whole orchard."

Mothers will find Mrs. Winslow's baby soap the best remedy to use for their children during the teething period.

A Dreadful Secret.

Wife—Have you any secrets to keep from me, dearest?

Husband—None, darling.

Wife—Then I am determined I have none from you, either.

Husband—Have you secrets, then?

Wife—Only one, and I am ready to make a clean breast of it.

Husband (hoarsely)—Go on!

Wife—For several days I have had a secret—a secret longing for a new dress, with hat to match, for my birthday.

That fetched him.—Tatler.

Extremes.

"Pardon me," said the dowager with a mole on her chin, "but there is no room for two of us here if you try to keep that thing on your head."

"O, I guess there's room enough to am," answered the sharp featured woman with the umbrageous hat, "occupied the adjoining seat. The making any kick about the space feet take up."—Chicago Tribune.

Knocked Out.

The pugilist a moment dropped his pug. A stiff right-hander laid him on the floor. And sent him into dreamland. What woke

His dream of immortality was a w.

HOWARD E. BURTON—Assure and Oath. Leadville, Colorado. Specimen price \$1.00. 100 copies, \$1.00. 500 copies, \$3.00. 1000 copies, \$5.00. Full price list sent on application. Correspondence and orders solicited. References: (a) Boston National Bank.

CASTORIA

The Kind You Have Always Bought has borne the signature of Chas. H. Fletcher, and has been made under his personal supervision for over 30 years. Allow no one to deceive you in this. Counterfeits, Imitations and "Just-as-good" are but Experiments, and endanger the health of Children—Experience against Experiment.

What is CASTORIA
Castoria is a harmless substitute for Castor Oil, Purgative, Drops and Soothing Syrups. It is Pleasant. It contains neither Opium, Morphine nor other Narcotic substance. Its age is its guarantee. It destroys Worms and allays Feverishness. It cures Diarrhoea and Wind Colic. It relieves Teething Troubles, cures Constipation and Flatulency. It assimilates the Food, regulates the Stomach and Bowels, giving healthy and natural sleep. The Children's Panacea—The Mother's Friend.

The Kind You Have Always Bought
Bears the Signature of
Chas. H. Fletcher
In Use For Over 30 Years.
THE CASTORIA COMPANY, 27 MURRAY STREET, NEW YORK, N. Y.

W. L. DOUGLAS SHOES
\$3.00 SHOES AT ALL PRICES, FOR EVERY MEMBER OF THE FAMILY, MEN, BOYS, WOMEN, MISSES AND CHILDREN.
W. L. Douglas makes and sells more men's \$2.50, \$3.00 and \$3.50 shoes than any other manufacturer in the world, because they hold their shape, fit better, wear longer, and are of greater value than any other shoes in the world to-day.
W. L. Douglas \$4 and \$5 Gilt Edge Shoes Cannot Be Equalled At Any Price.
Beware of cheap imitations. W. L. Douglas name and price is stamped on bottom. Take No Return. Sold by the best shoe dealers everywhere. Shoes mailed free in any part of the world. Send Catalog free to any address.
W. L. DOUGLAS, Brockton, Mass.