MAKE CHILDHOOD SWEET.

Wait not till the little hands are at rest
Ere you fill them full of flowers;
Wait not for the crowning tuberose
To make sweet the last sad hours;
But while in the busy household band,
Your darlings still need your guiding hand,
Oh, fill their lives with sweetness.

Wait not till the little hearts are still,
For the loving look and phrase;
But while you gently chide a fault,
The good deed kindly praise.
The word you would speak beside the bier
Falls sweeter far on the living ear,
Oh, fill young lives with sweetness.

Ah! what are kisses on clay cold lips
To the rosy mouth we press,
When our wee ones fly to their mother's arms,
For love's tenderest caress?
Let never a worldly bauble keep
Your heart from the joy each day should reap,
Circling young lives with sweetness.

Give thanks each morn for the sturdy boys,
Give thanks for the fairy girls;
With a dower of wealth like this at home,
Would you rifle the earth for pearls?
Wait not for death to gem love's crown,
But daily shower life's blessings down,
And fill young hearts with sweetness.

Remember the home where the life has fled,
Where the roses have faded away;
And the love that grows in youthful hearts,
Oh! cherish it while you may!
And make your home a garden of flowers,
Where joy shall bloom through childhood's hours,
And fill young hearts with sweetness.

A LECTURE FOR YOUNG WOMEN.

We have devoted considerable space to lecturing young men and husbands, and it would be only fair to read a lecture to the young women. A recent author, who calls his book "Nuggets of Gold," gives the following paragraphs:

"I know many young women—oh, too many of them, and I think they can be found anywhere—whose mothers are working their lives out, or whose fathers are keeping themselves impoverished by hiring other women to wait on them, but who ought to be doing the work for some neighbors who really need help. I have seen families consisting of three or four bouncing women, and two or three others, all of whom would be in the most pitiable distress on any occasion of the hired girl's leaving them for a few days; and such a commotion as the house would be in if she should leave for good, so that another must be hunted up! Yes, the distress is pitiable, and the helplessness, the uselessness and the insipidness of a large proportion of American women is the more pitiable. The fathers and the husbands of that class of women are to be pitied. They should be specially avoided by young men who have any aspiration for advancement. And I notice that many prudent young men do avoid marrying altogether, because they cannot afford the expense of a wife, when it ought not to cost a man much more with a wife and a baby or two, than it usually costs him alone.

"And this false education of women is the cause of all the trouble in the hired girl problem, which is everywhere the great difficulty of housekeeping. So many girls who ought to be trained to the necessary duties of the household are indulged in idleness; and when they marry, their husbands, respectively, have to marry another woman or two to take care of them; that an inordinate demand for hired girls is created, and the supply is to be made up of the poorest material; for any young woman really fit to do the work and have the care of a house, very soon learns that that kind of work is too degrading for her, according to the prevailing public sentiment. Take any town of 5,000 inhabitants, and probably there are not less than from 100 to 200 families depending on hired girls, where they ought to be dispensed with and the work done by their wives or the daughters, as the case may be; which increases the demand and diminishes the supply so that it is becoming more and more difficult for those who *necessarily* must have help, to obtain anything worthy of the name, for love or money."

CHEESE CURING ROOMS.

The best Eastern cheese makers are fully aware of the influence exerted by the curing-room upon the quality of the product. The president of the Wisconsin Dairymen's Association lately offered a cash prize for the best essay on the construction of curing-rooms, which was awarded to Mr. J. A. Smith, of Sheboygan county. Of the general importance of the curing-room he said. "On the question of curing cheese, I will say that I believe it is the point most neglected and abused of any of the stupidities we practice on unoffending cheese, that are comparatively perfect when they come from the hoop. There is far less difference in the quality of cheese at that time than there is after that. If all the cheese of a county like Jefferson and Sheboygan were taken from the factories, say twice a week, and put into suitable curing-rooms, where they would have the best care in addition to being in the right kind of an atmosphere, the product would sell for tens of thousands of dollars more per annum than it does now."

It will be interesting to review briefly the style of building which the prize essayist prescribed for a curing room. Although some details which he insists upon may not be essential in this country where winters are not so severe as at the East, our readers can perhaps use his ideas as suggestive and modify their construction to meet local conditions.

"The end and aim should be to construct a curing-room capable of good ventilation, in which cheese can be placed when taken from the hoop, that has a temperature of from 65 to 70, and which can be maintained night and day, with very little variation, till the cheese are boxed and shipped. To do this it is necessary for the room to be constructed so that the cheese maker can work in harmony with the universal law that heated air will rise easily, rapidly, and freely if it has a chance, and that cold air will fall by the operation of the same law. It moves most naturally in perpendicular lines. To move heated air in a lateral direction requires far more force, as it has to struggle against the natural law that makes it rise. Hence, the positive heat force should be in the base of the building, and the escape or ventilation, at the top. So if I was going to build a cheese curing-room, to be heated either with wood or coal stoves, I would make the stone or brick base walls six and one-half ft. high, put the heating stove at one end of the basement room, the chimney at the other, and run the pipe the whole length of the room, enough below the floor joists to make it safe in regard to fire. The superstructure I would have only one high story in hight, so that one or more skylight ventilators, having an orifice of 30 square ft. could be easily made without running them through a second story; but I would have a double air space between the ceiling and the roof, to the end that the hot rays of the sun could not penetrate, as they will through a roof and one ceiling. The floor of the curing-room, instead of being laid with matched stuff, I would have of one and one-half inch boards, laid far enough apart to let through the warm air from below, making interstices wider as the floor was laid from the stove to the chimney end of the building, for the reason that as the air would be warmest at the stove end the interstices should be less, to let it through. The windows should be double, and have blinds. The walls of the superstructure, if made of brick, should have an air space within, or be furrowed and plastered, so as to give an air space. If made of wood, the studding should be six inches wide, papered and sealed, both sides, and the space filled with sawdust, shavings well packed down, or grout. What is wanted is to make and retain the whole air of the room warm so as to mark 70° on the thermometer when the outside air is below that point, and when it is hotter than that outside, shut out the influence of the heat as much as possible. There will be a few hot days each season, when the heat will arise above 70° in such a building, but the influence of those days may be very much modified by throwing wide open the basement door and the windows and the skylights at night, and at times in the day when the sun is not pouring down its hottest rays. While the plan will not keep the temperature where it ought to be during a very few of the very hottest days, yet it has complete control of the room to make it as warm as required at any time, and that time embraces nineteen-twentieths of the time, or more, of making and curing the cheese, during the time our factories are usually operated."

Concerning the size of curing-rooms, the remarks of the Wisconsin essayist may be of general application: "A building 20x40 ft., having three rows of double racks running lengthwise of the building, each rack being four shelves in hight, would make storing room plenty for a four thousand pound vat worked full each day. This would admit of the cheese being kept until the oldest were about seventy days old, and would store the contents of near two vats full, if sales were made as fast as the cheese is thirty days old. After cheese are thirty days old, if kept well curing in the meantime, they should be put in a cooler room than is essential for new cheese, and so I would have a partition two-thirds the distance from the stove end, across the room, and have it made with large folding doors in it, and the floor so arranged with stops that the heat from below could be shut off from that portion of the curing-room. Into this room I would put the older cheese till time of shipment. I have used "turners" and cheese box covers to set cheese on, but have not found anything so satisfactory as about one and one-half inch boards planed on both sides, and about one inch wider than the diameter of the hoops used."

SELF-CLEANING FLOORS.—Now that many of our dairymen are building fine barns it may interest them to know of an arrangement which has been used for some time in the East. Automatic platforms, by which the stable may be made to clean itself, can be made. One dairyman has had one in operation for more than two years. Not five minutes of time have been expended in his stable in two years in cleaning. Let the fore feet of the cattle stand on a wooden platform and their hind feet upon an iron grating, made of wrought iron bars three-eighths of an inch thick and one and one-half inches wide. The bars of the grates are placed one and five-eighths inches apart, and rests on iron joists one-half inch by two, these resting on an angle iron sill at the back of the platform, and the other end resting on the wooden platform. Through these gratings the droppings fall. Harris Lewis once said that "cows cannot be kept clean unless you sit up all night with them." This plan sits up with them and keeps them perfectly clean. There must be a receptacle below the grate which must be cleaned when filled; but this cleaning is no more labor than when the manure is thrown out into a pile. Gratings can be put in for about six dollars per cow and will last a life-time. The cattle stand upon these bars with ease. Their feet stand across the bars. The grating cannot be used in barns in which the manure freezes. No wood-work comes in contact with the manure, and therefore there is no wood to to be rotted. If winter dairying is to be inaugurated, cows must be kept clean. The platform costs no more than the bedding of a cow for one season. This platform saves all the liquid as well as solid manure in the gutters under the platform. This saving the liquid manure is equal to the whole cost of the grating in a single year. In Flanders the liquid manure of a cow is estimated at $10 per year.

COMPRESSED AIR AS A MOTOR.—The question of the economy of the use of compressed air as a motor, is about to be tried on an extensive scale at Rochester, N. Y. A large company has been formed in that city, which has purchased an extensive water power to be utilized in compressing air, which will be conveyed in pipes to the various manufacturing establishments and machine shops of the city, to be used as a motor in place of steam. It will also be used for the propulsion of street cars.