More than one faded, fragrant bedfellers."

romance is revealed in the chapters of this homely little story. Through it runs like a golden thread, the tender devotion of the aged husband and wife.

CHAPTER I.

The Tea Table.

Angeline's slender, wiry form and small, glossy gray head bent over the squat brown teapot as she shook out the last bit of leaf from the canister. The canister was no longer hers, nel ther the teapot, nor even the battered old pewter spoon with which she tapped the bottom of the tin to dislodge the last flicker of tea-leaf dust. The three had been sold at auction that day in response to the auctioncer's inquiry, "What am I bid for the

Nothing in the familiar old kitchen was hers, Angeline reflected, except Abraham, her aged husband, who was taking his last gentle ride in the old rocking chair-the old armchair with painted roses blooming as brilliantly across its back as they had bloomed when the chair was first purchased forty years ago. Those roses had come to be a source of perpetual wonder to the old wife, an ever-present ex-

ample Neither time nor stress could wilt them a single leaf. When Abe took the first mortgage on the house in order to invest in an indefinitely located Mexican gold mine, the melodeon dropped one of its keys, but the roses nodded on with the same old sunny hope; when Abe had to take the second mortgage and Tenafly Gold became a forbidden topic of conversation, the minute hand fell off the parlor clock, but the flowers on the back of the old chair blossomed on none the less serenely.

The soil grew more and more barren as the years went by; but still the roses had kept fresh and young, so why, argued Angy, should not she? If old age and the pinch of poverty had failed to conquer their valiant spirit, why should she listen to the croaking tale? If they bloomed on with the same crimson flaunt of color, though the rockers beneath them had grown warped and the body of the chair creaked and groaned every time one ventured to sit in it, why should she not ignore the stiffness which the the complaints which her body threatened every now and again to utter, bravely facing life's winter-time?

Even this dreaded day had not takglory of the roses, as Angeline could ham's head and the full-blown flower disappointing? sions, apart from their patched and threadbare wardrobes and a few meager keepsakes, they had depended upon raising at least two hundred dol- ing the apple sauce in such a way that lars, one-half of which was to secure Abe would have the larger share with-Abe a berth in the Old Men's home at out suspecting it, hoping the while Indian Village, and the other half to that he would not notice the absence make Angeline comfortable for life, if of butter at this last home meal. She a little lonely, in the Old Ladies' home in their own native hamlet of Shoreville. Both institutions had been generously endowed by the same estate, tastes had always carried him to the and were separated by a distance of but five miles.

"Might as waal be five hunderd, with my rheumatiz' an' yer weak heart," Abraham had growled when Angy first the poorhouse fer neither man ner proposed the plan as the only dignifled solution to their problem of living.

"But," the little wife had rejoined, "It'll be a mite o' comfort a-knowin' a tew 'em."

to the problem; for the auction was over, and instead of two hundred dollars they had succeeded in raising but house!" one hundred dollars and two cents.

"an' it's wuth double an' tribble, fer ft's been a good friend ter me fer nigh

on ter eight year" An' I never hear a man tell so many lies in my life as that air auctioneer. he'd raise us more 'n we expected. a bit ruefully, "ef yew 'd 'a' let me we was gwine ter have a auction sale." | tenderness: He watched the color rising in her cheeks with a curious mixture of pride since we've been married that I've had in her pride and regret at its conse- to take the wust of it. Don't say a

er, pride and poverty makes oneasy

He leaned back in the old chair, creaking out a dismal echo to the auctioneer's "Going, going, gone!" while the flush deepened in Angy's cheek. Again she fastened her gaze upon the indomitable red rose which hung a pendant earring on the right side of Abraham's head.

"Yew wouldn't 'a' had folks a-comin here ter bid jest out o' charity, would rew?" she demanded. "An' anyhow," in a more gentle tone—the gently positive tone which she had acquired through forty years of living with Abraham-"we hain't so bad off with ne hundred dollars an' tew cents, an' -beholden ter nobody! It's tew cents more'n yew need ter git yew inter the Old Men's, an' them extry tew cents 'll pervide for me jest bewtiful." Abraham stopped rocking to stare hard at his resourceful wife, an involuntary twinkle of amusement in his blue eyes With increased firmness, she repeated, 'Jest bewtiful!" whereupon Abe, scenting self-sacrifice on his wife's part, sat up straight and snapped, "Haow so, haow so, mother?"

"It'll buy a postage stamp, won't it?"-she was fairly aggressive now-'an' thar's a envelop what wa'n't put up ter auction in the cupboard an' a paper bag I kin iron out-ketch me a-gwine ter the neighbors an' a-beggin' fer writing paper-an' I'll jest set daown an' write a line to Miss' Halsey. Her house hain't a stun's throw from the Old Men's; an' I'll offer ter come an' take keer o' them air young 'uns o' her'n fer my board an' keep an'-ten cents a week. I was a-gwine ter say a quarter, but I don't want ter impose on nobody. Seein' that they hain't over well-ter-do, I would go fer nothin', but I got ter have somethin' ter keep up appearances on, so yew won't have no call ter feel ashamed of me when I come a-visitin' ter the Involuntarily, as she spoke, Angy lifted her knotted old hand and smoothed back the hair from her brow; for through all the struggling years she had kept a certain, not unpleasing, girlish pride in her personal appearance.

Abraham had risen with creaks of his rheumatic joints, and was now walking up and down the room, his feet lifted slowly and painfully with every step, yet still his blue eyes flashing with the fire of indignant protest.

"Me a-bunkin' comfortable in the Old Men's, an' yew a-takin' keer o' years seemed to bring to her joints, them Halsey young 'uns fer ten cents a week! I wouldn't take keer o' 'em fer ten cents a short breath. Thar be and fare on herself, a hardy perennial young 'uns an' young 'uns," he elucidated, "but they be tartars! Yew'd be in yer grave afore the fust frost; en one fraction of a shade from the an' who's gwine ter bury yer-the taown?" His tone became gentle and see in the bud at one side of Abra- broken: "No, no, Angy. Yew be a good gal, an' dew just as we calc'lated lady who hoped and believed and cream. below his right ear; so why should on. Yew jine the Old Ladies'; yew've loved much: "Fear ye not therefore. she droop because the sale of her got friends over thar, yew'll git erlong Ye are of more value than many household goods had been somewhat splendid. An' I'll git erlong tew. Yer sparrows!" Somewhat? When know"-throwing his shoulders back. the childless old couple, still safling he assumed the light, bantering tone under the banner of a charity-forbid- so familiar to his wife-"the poording pride, became practically reduced house doors is always open. I'd jest to their last copper, just as Abe's admire ter go thar. Thar's a rocking joints were "loosenin' up" after a five chair in every room, and they say the years' siege of rheumatism, and degrub is A No. 1." He winked at her, cided to sell all their worldly posses- smiling his broadest smile in his attempt to deceive.

Both wink and smile, however, were lost upon Angy, who was busy dividherself had never believed in buttering bread when there was "sase" to eat with it; but Abe's extravagant point of desiring both butter and sauce as a relish to his loaf.

"Naow, fur's I'm concerned," pursued Abe, "I hain't got nothin' agin woman. I'd as lief let yew go than what yew're a-layin' out fer ter do. Yes, yes, mother, yew can't fool me. body's so near, even ef yer can't git But think what folks would say! Think what they would say! They'd Now, another solution must be found crow, 'Thar's Abe a-takin' his comfort in the Old men's hum, an' Angeline, she's a-eatin' her heart out in the poor-

Angeline had, indeed, determined to "That air tew cents was fer the be the one to go to the poorhouse; but flour-sifter," inwardly mourned Angy, all her life long she had cared, perhaps to a faulty degree, for "what folks would say." Above all, she cared now for what they had said and what they "Tew cents on the second hunderd," still might say about her husband and said Abe for the tenth time. "I've this final ending to his downhill road. counted it over an' over. One hun- She rested her two hands on the table derd dollars an' tew pesky pennies, and looked hard at the apple sauce until it danced before her eyes. She could not think with any degree of Yew'd 'a' thought he was sellin' out clearness. Vaguely she wondered if the empery o' Rooshy. Hy-guy, it their supper would dance out of sight sounded splendid. Fust off I thought before they could sit down to eat it. So many of the good things of life An' mebbe he would have tew, Angy," had vanished ere she and Abe could touch their lips to them. Then she advertise a little sooner. I don't felt his shaking hand upon her shouls'pose half Shoreville knows yit that der and heard him mutter with husky

"My dear, this is the fust chance

bear the brunt o' it.

Ah, the greatest good of all had not vanished, and that was the love they bore one to the other. The sunshine came flooding back into mother's heart. She lifted her face, beautiful, rosy, eternally young. This was the man for whom she had gladly risked want and poverty, the displeasure of her own people, almost half a century ago. Now at last she could point him out to all her little world and say, See, he gives me the red side of the apple!" She lifted her eyes, two bright sapphires swimming with the diamond dew of unshed, happy tears.

"I'm a-thinkin', father," she twittered, "that naow me an' yew be a-gwine so fur apart, we be a-gittin' closer tergether in speret than we've ever been afore."

Abe bent down stiffly to brush her heek with his rough beard, and then, awkward, as when a boy of sixteen he had first kissed her, shy, ashamed at this approach to a return of the oldtime love making, he seated himself at the small, bare table.

This warped, hill-and-dale table of the drop-leaves, which had been brought from the attic only today after resting there for ten years, had served as their first dining-table when honeymoon was young. thoughtfully drummed his hand on the board, and as Angy brought the teapot and sat down opposite him, he recalled:

"We had bread an' tea an' apple sass the day we set up housekeepin', dew yew remember, Angy?"

"An' I burned the apple sass," she upplemented, whereupon Abe chuckled, and Angy went on with a thrill of genuine gladness over the fact that he remembered the details of that long-ago honeymoon as well as she: Yew don't mind havin' no butter tonight, dew yer, father?"

He recalled how he had said to her at that first simple home meal: "Yew don't mind bein' poor with me, dew yer, Angy?" Now, with a silent shake of his head, he stared at her, wondering how it would seem to eat at table when her face no longer looked at when her faithful hand no longer lay within reach of his own. She lifted her teacup, he lifted his, the two gazing at each other over the brims, both half-distressed, half-comforted by the fact that love still remained their toastmaster after the passing of all the years. Of a sudden Angy exclaimed, "We fergot ter say grace. their eyes with their trembling old hands and murmured together: "Dear Lord, we thank thee this day for our daily bread."

Angy opened her eyes to find the red oses cheerfully facing her from the back of the rocking chair. A robin had hopped upon the window sill just outside the patched and rusty screen and was joyfully caroling to her his views of life. Through the window vines in which the bird was almost meshed the sunlight sifted softly into the stripped, bare and lonely room Angy felt strangely encouraged and comforted. The roses became symbolical to her of the "lilies of the field which toil not, neither do they spin;" the robin was one of the "two sparthem shall not fall to the ground with-

CHAPTER II.

"Good-by." When the last look of parting had been given to the old kitchen and the couple passed out of doors, hushed and trembling, they presented an incongruously brave, gala-day appearance. Both were dressed in their best. To be sure, Abraham's Sunday suit had long since become his only, everyday suit as well, but he wore his Sabbath-day hat, a beaver of ancient detion over all his apparel. Angeline testified from its voluminous hem to the soft yellow net at the throat that

A black silk bonnet snuggled close to her head, from under its brim peepstid o' me; fer I know very well that's | ing a single pink rose. Every spring for ten years Angeline had renewed the youth of this rose by treating its budding oak.

(TO BE CONTINUED.)

Boys Will Be Boys. Does the modern small boy really

care whether candy is a trifle shopworn or not? Will strawberry cream soda gurgle less deliciously down his gullet because it foams in a semiopaque glass? Can he resist the lure of highly rouged candy, and will he postpone gluing his jaws together with a stick of licorice while he conducts an autopsy to detect the presence of lampblack in it? If he has attained all this mastery over his elemental nature, as the council of the Housewives' league would have us believe, he must have become a most insufferable young prig. Alas for the days of Tom Sawyer and Huckleberry

Average Consumption of Water. While the average amount of water used daily in the cities of the United States varies from 50 to 150 gallons per capita, there is an almost uniform consumption of a little more than half a gallon by each person for drinkquences. "It's no use a talkin', moth- word agin it naow, mother, don't yer. ing purposes.

I've brought yer ter this pass. Lemme NEW WAYS WITH EGGS GROW YOUR OWN VEGETABLES PREVENT HOG CHOLERA

RECIPES HAVING THE DISTING TION OF NOVELTY.

Omelet With Herring Is Excellent-Raked Stuffed Eggs-Dish That the Children Will Be Sure to Appreciate.

now when fresh eggs are becoming lain for two days or a week. There is less and less plentiful they assume a a spot on every farm that could be revalue always given to the thing that is served for a garden large enough to scarce. Here are some ways of cook- produce vegetables for home use. ing eggs in very interesting methods. The garden should be located near methods that emphasize that the egg the house. If it must be cut in the is an object to which consideration is field it should not be near an alfalfa

and tail of a nice fat smoked herring. from the alfalfa field into the garden. Split in two through the back, remove The spot selected should be rich, ferspinal bone and skin and finally cut tile and easy to work. If irrigation can into small square pieces. Place on a be practiced, the garden should be laid plate with enough milk to cover. After out in a convenient manner for this allowing it to stand for an hour re- purpose. move from milk and drain pieces on a lt is not necessary that every kind cloth. Heat one and a half teaspoon of vegetable be grown, but most of and fry for five minu es, tossing once A good list of vegetables that should in a while. Crack eight fresh eggs be found on every farm includes as in a bowl, add two tablespoonfuls of paragus, lettuce, radishes, spinach, milk, half a teaspoonful of salt, three onlons, cabbage, beans, peas, corn and two minutes and allow to stand for also. half a minute. Fold up opposite sides to meet in center, allow to rest for a

minute and serve hot. Baked Stuffed Eggs.—Boil some eggs hard and throw them into cold water. Then shell them and cut them crosswise in two. Remove the yolks and cream them with a wooden spoon, and to each yolk add a tablespoonful of fine breadcrumbs soaked in milk and butter and pepper and salt to taste. Cut a bit of the end of each white off and stuff the whites. Stand the halves in a buttered baking dish, the bottom of which is thinly sprinkled with bread him across the board, to sleep at night crumbs. Over all sprinkle a little bit of finely-minced parsley. Bake five that he has conceived a liking for his

Stuffed With Ham .- Boil half a dozen eggs hard. Remove the shells and cut the eggs crosswise in two. Slice off a piece from each end to make them stand firmly. Remove the yolks and mix with them a little chopped into the minds of others some of their Fill the whites with this mix-Shocked and contrite, they covered ture, heaping it up in cone shape. Put the stuffed halves on a flat dish and pour over them this dressing: Beat two egg yolks with half a teaspoonful try of mustard, half a teaspoonful of salad oil added slowly. Thin as it is necesary with wine vinegar.

> For Children.-Beat the whites of ggs stiff and cook in spoonfuls in milk. Remove, and into the milk stir the yolks, beaten slightly, and stir constantly to form a custard. Add a interest. bit of salt and put the whites on the custard. This is a very good dish for children, served with wafers. sugar is liked, it can be slightly sweetened for dessert.

Eggs With Pea Puree .- Drop eggs on a buttered dish and put them in the When they are just set slide rows sold for a farthing, and one of them onto a puree of peas, made by putting canned or fresh peas through out your Father;" while the sunlight a vegetable presser and mixing them ledger if such a scene as this may be seemed to call out to the little old lightly with melted butter and heated

> Au Gratin.-Butter a flat earthenware dish and sprinkle it with bread ful to leave it out to take the weather crumbs, and on the crumbs break eggs. Over them sprinkle grated cheese, salt, pepper and bits of butter, with just a little cream. Put in a hot oven until the eggs are set.

When Flatirons Stick.

An ironing day trouble is the iron that sticks. The ordinary flatiron is likely to become gummy, rough and perhaps dirty from the uncooked starch that sticks to it, or perhaps it may be solled from grease or blacking from the stove. Such an iron may be cleaned by crumpling a piece of paper, sign, with an air that cast its reflec- dipping it in ashes or some scratchy cleanser, and rubbing the paper over had on a black silk gown as shiny as the iron until all foreign substance is the freshly polished stove she was removed. The iron may be washed in leaving in her kitchen-a gown which hot, soapy water, wiped dry, warmed, waxed and set away ready for use. If the iron becomes solled in the process Angeline was as neat a mender and of ironing, it may be waxed and rubbed darner as could be found in Suffolk with either salt or the scratchy cleanser used above which has been spread on a paper. In the absence of these, fine emery paper may be used.

Beef Stew. Cut into small pieces two pounds of petals with the tender red dye of a any of the cheaper cuts of beef. Add one small yellow turnip, one carrot, one large onion and a half dozen goodsized potatoes, a little salt and about a quart of cold water. The onion should be sliced and the other vegetables diced. Place the meat in the bottom of the kettle and cover with the vegetables. Pour the water over all and cover closely. When it is boiling briskly set it back where it will simmer for a couple of hours. There should be no more than a cupful of juice when it is ready to serve.-Mother's Magazine.

Bottled Mint Sauce.

This hint is too late for present use. but good to file and remember. Make mint sauce in summer according to your favorite recipe, when there's lots of fresh mint to be had, bottle and seal and you will have delicious mint sauce all winter without the trouble of mak-

To Make Chimneys Shine. After washing lamp chimneys, polish them with dry salt. This gives the glass a brilliant shine and prevents it

from cracking.

To Get Them Fresh From the Garden Pays for All the Trouble Involved -Locate Near House.

Every farmer should have a vege table garden. The idea of the garden is not to save money-though it will do that-but rather to have the vegetables when you want them, and to have them fresh. How much more pleasant it is to go out into the garden and get fresh vegetables than to bring The season of eggs is always, but them from the market where they have

field, for when the first crop of hay Omelet With Herring .- Cut off head is cut the grasshoppers will migrate

fuls of butter in a frying pan, add fish the common ones should be planted. salt spoonfuls of pepper, and sharply tomatoes. Vegetables that are not beat with a fork for two minutes. Drop perishable are not so important, but it All implements or wagons or carts used eggs in the fish pan, mix with fork for would be a good plan to grow them

DON'T KEEP SCRUB POULTRY has been used or not.

Poultry Breeder Keeps Pure-Bred Stock Because of Added Enthusiasm and Increased Profits.

The successful poultry breeder, whether he breeds for market or for fancy purposes, keeps pure-bred A man who keeps pure-bred fowls is proud of them. He takes delight in caring for them and grows familiar with their needs. He succeeds so well because he has become a real poultry fancier to the extent stock beyond its intrinsic value as a maker of dollars for him. His en thusiasm leads him to give his fowls the best of care and attention, and as a result his business grows tremendously. Such poultry breeders induct own earnestness of purpose and create an interest in poultry raising among increased demand for pure-bred poul-

If you visit the owner of a flock of mongrel fowls of many colors, shapes and sizes you will find a man who is are suggested by the extreme virunot enthusiastic about the poultry business. It will serve as an illustration of the fact that the scrub fowl cannot arouse permanent and abiding

IT CARE FOR FARM EQUIPMENT

Wasteful Practice to Leave Imple ments in Field Without Protection of Some Kind.

You will not be likely to have a balance on the right side of your farm ound on your farm.

After a farmer has paid his good money for farm equipment it is waste



Neglected Equipment.

wherever it was last used. The win ter months is not a bad time to construct sheds and shelves for the equipment. There should be a place for not in use.

GENERAL FARM NOTES A fowl cannot be healthy and lousy

at the same time.

Feed the horses regularly three times daily, but do not overfeed.

There is no line of work where thought pays better than in farming. Cleanliness and pure water are important items in preventing sickness.

Teach the colts to drive in an open bridle. They feel better and look \$25 better to a buyer.

best effect on the cows.

Get ready for winter weather and do not wait until it is upon you before fixing up the poultry houses.

Regularity of milking is of extreme up to the highest degree of efficiency.

One of the first things to do in improving your farm, if you have not already done so, is to put a silo on

No matter how sure you are that on using preventives, as the enemy may be hiding.

Every Precaution Should Be Taken to Check Disease.

Stray Pigs Should Be Looked Upon With Suspicion-Carcasses of Dead Animals Must Be Burned Without Delay.

Because hog cholera is so readily carried from one farm to another precaution should be taken against its spr ad when it appears in a mmunity. In Germany and other countries where animal diseases have been well held in check, quarantine is strict for hog cholera and other preventive measures are largely used.

These different steps should be

taken when hog cholera appears: Sick and exposed hogs must be kept confined or isolated on the premises where they belong. Stray pigs should be looked upon with suspicion. When pigs are shipped into a herd there should be certainty that they come from uninfected premises and that they have not been exposed in ship-

ment in cars or public stockyards. Carcasses of cholera hogs must be burned or buried without delay. Litter and manure must be disposed of in a like way or thoroughly disinfected. in handling sick or dead animals must be disinfected. Pens and yards must be similarly treated whether serum

Promiscuous traveling back and forth from infected premises should



Pigs With Strong Constitutions Resist Attacks of Cholera.

be discouraged. After men and horses have been in infected pens or yards, their shoes and feet should be cleaned and even disinfected before going upon the highways or healthful premises. Straying animals, like dogs and cats, them. This is one of the causes of the ought to be looked on as danger sources. Hogs should be kept away from streams that may run from in fected yards.

These and other precautions that lence of the cholera germ should be taken. They may seem rather farfetched at times, but they are none the less essential. Through wholly unexpected means the disease is transmitted and makes its appearance in a ommunity as something of a mystery. The presence of cholera always means that it has been carried there.

One general suggestion may be made: Good health and strong constitutions help in fighting all animal diseases, cholera as well as others.

CULLING THE POULTRY FLOCK

Many Farmers Are Keeping Hens Long Past Their Period of Usefulness-Give Plenty of Room.

HALPIN A great deal is being said about the advisability of keeping all of the stock that a farm can possibly hold. I think, however, that this advice is wrong and that we should encourage our farmers to cull more closely than

usual. On a large proportion of our farms there are old hens that are long past their period of usefulness, many of these hens with long toe nails showing that they have not worked for months. There are also many croweverything on the farm and every- headed, thin-breasted, weak-constithing should be kept in its place when tutioned hens that will never be good egg producers. Also, there are many farms with little late-hatched chicks that will not be a paying investment.

All of these culls should be disposed of as quickly as possible and the feed given to the better individuals. I admit that the price of eggs will be high. but with our present feed prices one cannot afford to feed the hens that show from their general make-up that they are likely to be poor producers.

On many farms there are 200 chickens with only housing room for a hundred. If the flock is reduced down to the hundred best ones, the result will be many more eggs in the winter and a much lower feed bill.

Keeps Hogs Well.

Less grain, more pasture, less confinement and more exercise in the pure air of the alfalfa, clover or bluegrass fields will tone up the system so that disease is not readily contract-Uniformity in the time of milking ed. Yet with the best of care and feed and order of milking will have the disease in new forms will appear to baffle us, and when it comes, it is not safe to dally with it, especially if it seems infectious. Letting sick hogs have the run of the herd is sure to spread disease, therefore it is a safe rule to lose no time in removing the first sick hog to some remote lot where mportance if the cow is to be kept It cannot infect the herd as its disease progresses.

Potato Culture. Some of the things that cause the failure of potato hills are poor soil, improper preparation, poor seed, irregular planting, poor cultivation, bugs, diseases and poor weather. there are no lice on the premises keep | Many of these conditions are controllable; all of them may be influenced by proper methods of culture.