



A WINTER'S NIGHT AT HOME.

A stretch of hill and valley, swathed thick in robes of white, the buildings, blots of blackness, the windows gleam of light; A moon now clear, now hidden, as in its heading race...

OUR BOYS AND GIRLS.

THIS IS THEIR DEPARTMENT OF THE PAPER. Quaint Sayings and Cute Doings of the Little Folks Everywhere, Gathered and Printed Here for All Other Little Ones to Read.

"Oh! mamma," said Phyllis, as she climbed into her mother's lap, her usual resting place at the twilight hour. "Please tell me about sister Clara and old George."

TRUMPET CALLS.

Ram's Horn Sounds a Warning Note to the Unredeemed. BIBLE is of little value till it is the worse for wear.

"I'll tell you what we had better do. Some beautiful summer day—Just pack our traps, with a friend or two, And sail for that land away."

MISLED BY THE LIGHT.

How Mullet Catch Themselves at Flood Tide on the Virgils Coast. The mullet that figure in the following story from Outing eventually went the way of all fish, but the account of their passage from their native element to the frying pan is marked by some interesting and spectacular features.

"How would you like to catch fish without hook, line, net or seine?" "Shoot them, you mean?" "No."

ORIGIN OF KISSING.

Scientist Lombroso Says Osculation Is According to Prof. Cesare Lombroso, the distinguished Italian criminologist, kissing is quite a modern practice and originated in a very curious manner.

The people of Terre del Fuego, says Lombroso, have taught civilized nations the origin of the delightful art of kissing. Drinkable and the people, who were thirsty, simply lie down beside brooks and drink the water as it flows by them.



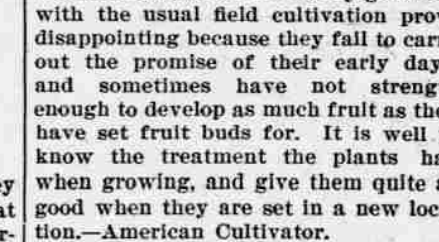
FARMERS CORNER.

Value of Irrigation. Prof. Voorhees, of the New Jersey Experiment Station, has decided that there is a need for some method of irrigation in the Eastern States as well as in those west of the Mississippi Valley.

Good Blood Needed. That there is now a greater need for good blood and straight breeding in the Middle and Eastern States than in the West will be admitted by every man who is acquainted with the live stock in both sections.

SHORTHORN BULL CALF SCOTTISH CHAMPION.

The above illustration, reproduced from the London Live Stock Journal, shows the Shorthorn bull calf Scottish Champion, bred by Mr. W. S. Marr, Uppermill.



The year 1899 was an exceptional one for earliness and duration of drought. A Hog Hanger. An Ohio farmer writes sketches an arrangement for hanging hogs when scalding, etc. It is made by taking a large pole about fifty feet long for lever and another about sixteen feet long for post.

DOROTHY'S REVENGE.

THE harvest moon climbed slowly up the cloudless sky, shining white and clear on Turnbridge Wells. The scene of night was on the sleeping town. Two women, closely cloaked, crept stealthily along, the elder remonstrating.

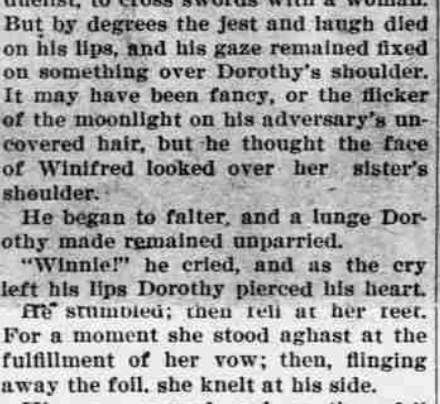


SHE FENCED WITH CARE AND SKILL.

high banks half hidden by brambles, a man waited their approach. As the women came into sight he advanced to meet them. "It is but five minutes by the clock since I came, madam, yet I dare swear that the moments have been leaden-footed as so many hours."

THROWING THE RUBBERS.

board, or a screw-eye inserted, by which to hang it upon the nail in the wall.



No. 10 is a sort of a "bull's-eye," and each player being given three of the rubber rings, takes turn in throwing them from a position about ten feet away, endeavoring to "hook" as many on the board as possible.

Bogie Land.

There's a wonderful land called Bogie Land, On the other side of the moon; Where the big round sun stockstill doth stand.

No houses are builded in Bogie-Land, No cities nor towns are there; But beautiful trees in blossom stand, In the sunlight everywhere; The leaves don't fall, nor the roses fade, And the birds don't fly away; And both in the sunlight and the shade It is just so warm each day.

Feeding a Multitude.

This is the kitchen equipment of the great Parisian store that furnishes meals to all its employees, 4,000 in number. The smallest kettle contains 100 quarts and the largest 500. Each of fifty roasting pans is big enough for 300 cutlets. Every dish for baking potatoes holds 225 pounds.

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