

## CHANGES IN STOCK.

Smaller Steers and Quicker Profits Are Now Demanded.

The law of the survival of the fittest holds good in every kingdom—mineral, vegetable and animal. What was the fittest a few years ago is unfit now, and, in accordance with this law of shifting necessities, we find that with-in our memory the whole gamut of cattle has been run through in supplying the larder with beef.

Not many years ago the ponderous steer bred on the western prairies was the best selling beef animal in the world. He was wanted by exporters, by butchers, by cattle connoisseurs and by gourmands. To be in prime condition it was essential that he be four years old and weigh from 1,800 to 2,000 pounds.

The demand now is for a younger and fatter animal, something through which the porcelain teeth of the age can sink without effort. To be highly prized and priced this young animal should be two years old or under, should weigh 1,000 pounds and must have been fed for the market from the day he was calved. The more blood he has in him of these now fashionable breeds and the sooner after birth he is in condition to be put on the market the better for the pockets of the breeders.

The profits of the growers on such steers are greater than on the old style four-year-olds. The two-year-old matures sooner, sets fat quicker—the better his blood the quicker he fattens—and, while he weighs about 30 per cent less than his predecessor, his cost per pound is much less also. The breeder has the expense of his feed and care for only half the time he had his predecessor's, one item in cost of raising which more than compensates for his lesser weight. It is the breeder's maxim that the quicker an animal can be put in condition for the block the greater the proportionate profits. Good breeding, careful feeding and early maturity are very essential to success in cattle breeding. It is well for the breeder to remember that competition is sharper and prices lower than in former times and that economy in those items of greatest cost—food and time—should be considered in meeting the demands of the market. A steer can be fed to a weight of 1,000 pounds cheaper than it can be fed to a weight of 2,000 pounds, and, while the immediate profit is smaller, it will come quicker. Again, the profit on two well bred two-year-olds is larger than on one of the old style four-year-olds.

This argument presupposes that the breeder has a good animal to start with. Scrubs pay poorly at best and often do not pay at all. The price of the coarse grains and feedstuffs is low, but to give it to a poor animal is almost like putting salt in a sieve, while to feed it to one of good blood is to use four five talents to make five other talents. Besides these considerations the farmer will have had the additional great advantage of a supply of manure which will bring very tangible profits in increased crops.—E. Russell in Farm Journal.

### Salt For Hogs.

I have fed salt to hogs for years, says a writer in Breeder's Gazette, Chicago. Hogs require salt the same as any other animals. It is best to feed it with ashes of coal. It keeps worms out—keeps the stomach from souring. To hogs that have never had salt give only a little at a time, for otherwise they will take too much at once. It will kill them if they get too much and afterward too much water. After they become accustomed to it there is no danger. Dirt and salt mixed is good in winter when hogs are in pens and cannot get to the ground. A little bit of salt for chickens is beneficial.

## THE SWINEHERD.

Give the hogs plenty of charcoal and ashes, with salt once a week. Good feeding consists in giving as much as the hog will eat.

Keep plenty of clean water within reach of your hogs at all times.

A healthy sow can be bred within a week after her pigs are weaned.

A sow should never be market fat when bred.

Slops made of middlings and skim milk, with alfalfa or clover hay, is excellent ration for suckling sows.

A brood sow should be long and straight in body, with plenty of room around the flanks.

A hungry hog will gobble down most anything you give him, but that is no sign that he is getting the right kind of food to make him fat.

To feed one day and starve the next is sure to produce rough and uneven hogs, and they will be slow gainers under such treatment.

Some sows exhibit a sagacity and care of their young that is almost human. If you possess one of that kind, keep her as long as she will breed. Some sows are profitable breeders until they are ten years old.

Feed the hogs so that they will not leave anything on the floors or lose their appetite.

Do not keep brood sows too fat, says the Farm Journal. You are in danger of losing both the sow and pigs if you do.

The quality of pork depends somewhat on the care and cleanliness of the feeding quarters.

The older the pig the more it costs per pound to put on flesh.

It is a mistake to keep one boar for thirty or thirty-five sows, says the Farmers Advocate. Twenty is enough.

The very moment you discover one of the herd ailing cut him out and quarantine them. Prompt action may prevent the spread of serious disease.

## ALL OVER THE HOUSE.

Suggestion For a Practical Work Bag—Domestic Helps.

A sensible suggestion is that of making a workbag with the sewing implements on the outside of the bag instead of the inside. When spoons, needlebook, scissors and other articles are carried inside the bag they are invariably getting mixed up with the work and are hard to find when wanted. To finally gain possession of a particular spool of thread it is generally necessary to dump the entire contents of the bag out into one's apron and then patiently put the things all back again. If the different articles needed for sewing were suspended from the rim of the bag by ribbons they would not only be accessible when wanted, but would leave more room inside the bag for the work. This plan would not make it impossible to carry the bag on the street when about to start for a thimble party; the ribbons with the different objects attached to them could be dropped inside the bag.

### Hot Water For Medical Purposes.

Hot water has far more medical virtues than many believe. Because it is so easily procured many think it valueless. There is nothing that so promptly cuts short congestion of the lungs, sore throat or rheumatism as hot water applied promptly and thoroughly. Headache yields to frequent application of hot water to the feet and back of the neck. A towel wrung out of hot water and held to the face will generally give relief in neuralgia and toothache. A napkin wrung out and put around the neck of a child suffering from croup will sometimes bring relief in ten minutes. A tumblerful of hot water taken in the morning half an hour before breakfast will help cases of stomach trouble. Very hot water will stop dangerous bleeding.—Housekeeper.

### To Take Out Paint.

Equal parts of ammonia and turpentine will take paint out of clothing, no matter how dry or hard it may be. Saturate the spot two or three times, then wash it out in soapsuds. A tablespoonful of oxalic acid dissolved in a pint of hot water will remove paint spots from the windows. Pour a little in a cup and apply to the spots with a swab, but be sure not to allow the acid to touch the hands. Brasses may be quickly cleaned with it. Great care must be taken in labeling the bottle and putting it out of the reach of children, as it is a deadly poison.

### To Remove Iron Rust.

Make a solution of tartaric acid by dissolving one teaspoonful of the powder in one-half a cupful of water. Dip the spots of rust in this and hang in the sun a few minutes. It will disappear as if by magic. If the rust is of long standing a second application of the solution may be necessary or even a third. This will remove all the color, so it can only be used on white goods. It is harmless to the fabric, is a vegetable acid and acts like lemon, only it is much more powerful.

### A Mending Device.

When a rip or tear appears in a dress do not patch or sew together, but use the following hint, which is a very good one: Cut a piece of mending tissue the size of the rip or tear, also a piece of material to match the garment of the same size. Place the garment on the wrong side and over the rip or tear place first the piece of material, then the mending tissue and press with a hot iron.

### Household Hints.

A pint milk bottle makes a first rate pestle in the absence of an ordinary one.

If aprons are always hung up by the strings instead of by the middle of the front they will not be so liable to become torn and wrinkled.

If the china gets a rust spot on it rub the place with a cloth dipped in salt. It works like magic and does not scratch the china as a scouring soap would do.

### Care of Volatile Oils.

Cleaning compounds are always dangerous. Never use benzine, gasoline or other like fluids in any room in which there is a light or a fire. These oils are extremely volatile, and their fumes catch fire at a great distance, the flames traveling back to the source. Explosion and scattered fire are the results.

### To Avoid Fires.

Never drape a mantel near a stove, or be careful that no portieres or curtains are so hung that they can blow against the stove. Many fires are due to carelessness in this.

### For the Eyes.

Strain strong sage tea, add a teaspoonful of alcohol to a pint of the tea and apply it to the eyelashes with a soft brush once a day to darken them and stimulate their growth.

## COURTSHIP IN ZUNILAND.

Women Do the Weaving and Pay the Portion Question.

The powers freely extended the women of Zuni are many, being particularly favorable to them in domestic matters and everything pertaining to the home. These peculiar liberties are manifest before marriage as well as after, for the alleged privileges of leap year hold rule continuously in Zuniland. When one of the daughters of the tribe takes an amorous liking for a young man she frankly confesses it, and her parents are informed of her choice of a prospective husband. If they approve, the interesting information is imparted in due time to his family, and if the as yet perhaps unsuspecting subject of the selection is suited, in turn he makes, through the mutual parents, an engagement to visit his admirer at her home. He is received somewhat formally by the maiden and her family when something like the following laconic conversation ensues between the young people, while the father and mother, with the other members of the household, sit apart, amiably pretending not to listen:

"Thou comest," she says.  
"Yes. How be ye these many days?" he answers.  
"Happy. Gather and sit." And she motions him to a seat near her.  
As a never failing hospitality on the part of the hostess when a visitor enters a Zuni home, she places food before him and bids him "loosen his belt and lessen his hunger." But he appears preoccupied and partakes quite sparingly, to give the polite impression that he is a light eater—an important point in favor of a prospective husband.

"Thanks. I am satisfied," he says after dining off little more than a bird's rations.  
"Eat enough. You must have come thinking of something. What have you to say?" she asks encouragingly.

"I don't know."  
"Oh, yes, you do. Tell me," she coyly persists.

"I'm thinking of you," in a whisper.

"Indeed! You must be mistaken."  
"No."  
"Then do you love me?"  
"I love you."  
"Truly?"  
"Truly."

"Possibly. We shall see. What think you, father?" as she turns in apparent perplexity to the family group.

"As you wish, my child," her parent replies.

She then appears to ponder the matter for the first time and after due consideration of the momentous question consents to become his yil-kia-ni-na, or "his to be," and from that time on they are as devoted to each other as are lovers in any clime.—Pearson's Weekly.

### Best Side of a Cemetery.

Probably few people know that there is a choice side to every cemetery. Thus in some parts of the world the eastern portion, without regard to its situation, is always deemed the most desirable. This preference arises from the old tradition that our Lord will appear from the east. It is also believed that the dead in the eastern portion will be the first to rise, then those in the southern, western and northern in order. In England it was once the custom of laying felons and other bad characters on the north side of the church. The custom of laying the dead in a certain direction is responsible for the Welsh designation for the east wind, "The wind of the dead men's feet."

### Antiquity of the Oyster.

The oyster is an old citizen. The Roman satirist, Juvenal, sings his praises, and doubtless his flavor was well known to Caesar, Augustus and the other distinguished gentlemen of old Rome. It would not be pressing the case too far to assume that Plato and his old friends, Socrates, Pericles and Phidias, and the rest of the immortal group who made Athens famous, knew what it was to taste the "delightful bivalve." For that matter, the accumulations of oyster shells in the kitchen middens of the neolithic age show that oysters were appreciated for thousands of years before either Rome or Athens was heard of.

### Time's Changes.

"I takes notice," philosophically said old Brother Dinger, who was a great hand to cogitate, "dat in dese days, whilst we are Jess as glad as we ever was when a sinnah'raffaws, we don't make so much fuss about it as we used to. We respects and in-dawes his action as much as we ever did, but we don't about so loud. Nowadays de prodigal bring along his own calf. If he don't he's lib'le to butt up ag'in disapp'ntment. We's a heap mo' for solid business dese times and lots less for noise dan we used to was, yassah." —Kansas City Independent.

## FARMER

## CELERY METHODS.

Mulching and Shallow Cultivation Benefit the Crop.

Where celery is planted in single rows and mulched it will only be necessary to maintain shallow cultivation between rows, not allowing the cultivator teeth to come nearer the plants than the edge of the mulch. Where no mulch is used the cultivation may be carried a little closer to the plants, but it should be very shallow, and at no time should deep cultivation be practiced.

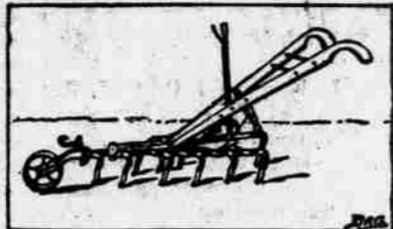


FIG. 1.—SMALL TOOTH HORSE CULTIVATOR.

Used, as the roots are to be found very near the surface of the soil. If a mulch is used no hand cultivation will be required either along the sides or between the plants in the row except to pull any weeds that may spring up. Where no mulch is used it will be necessary lightly to stir the surface with a wheel hoe or iron rake to prevent a crust being formed after each rain of watering. Keep the surface of the soil smooth and in no case allow jumps of earth to remain near the plants.

The horse cultivator shown in Fig. 1 is a desirable type for working between the rows, while the wheel hoe illustrated in Fig. 2 is especially useful in cultivating a small area of celery or for stirring the soil close to the plants. If



FIG. 2.—WHEEL HOE.

a crop of celery is in a good growing condition the roots will be near the surface. During a dry season the roots will go deep into the soil in order to secure moisture. This can be prevented by keeping the surface of the soil well stirred to a depth of not more than two inches, forming a sort of dust mulch, beneath which the moisture will be drawn upward by capillary attraction and prevented from passing into the air by the presence of the loose soil on top. Under these conditions the roots will work near the moisture line, and in addition to securing the required water they will also receive more air and will be at the point in the soil where the natural preparation of plant food is taking place most rapidly. Consequently a large growth and a better quality will be produced. The effects of a drought may in most cases be met by frequent shallow cultivations, supplemented by the use of water, if available.—W. H. Beattie.

### Plant Food Not Stimulants.

Many farmers regard the plant food in stable manure as the only kind of real plant food they can use, while they regard commercial fertilizers as stimulants instead of plant food. This conception is wrong. Commercial fertilizers contain real plant food, and their nitrogen, phosphoric acid and potash do the same work in plant nutrition that is done by the same constituents in stable manure. This wrong idea has probably come from the misuse of commercial fertilizers, when proper tillage, soil, humus and other essentials were neglected.

The use of commercial fertilizers will not unconditionally insure an increase of crop. As previously pointed out, physical conditions of soil, tillage, climatic conditions—all must be taken into consideration.

The application of commercial fertilizers cannot take the place of thorough tillage of crops.—Dr. Van Slyke in American Agriculturist.

### Summer Feeding of Sheep.

The summer feeding of sheep is not difficult. There is no other animal that can be shifted from field to field in summer to consume the weeds as can sheep. When handled in this way, they will keep the fence corners clean. To what better use could you put your weeds than to turn them into mutton? Inquires a grower in New England Ethnologist. But do not overlook the fact that they also enjoy and thrive upon good grass. In order to keep a large number on a small farm you should have small fields and change them often, for this gives them short, tender grass, which they like best, and also keeps them healthy by not allowing them to remain upon one pasture too long.

### Newtown Pippin.

This fine apple is famous all over the world, and it seems to do well in all temperate climates. Yet it does not appear as often on fruit stands as the larger, showier and indifferent flavored kinds of the Ben Davis order, remarks Gardening. Possibly the fact of its taking longer to come into bearing deters some of the marketmen from planting it, but that should be no reason for keeping it out of the home garden, where it has all the attributes of a first class variety.

## DUCK HUNTING.

The Way the Indians Get the Fowl Without Shooting.

A tribe of Indians had come for their annual trapping and hunting, and as I knew many of them I spent several days in their camp. One bright, cool afternoon in October a young buck said to me: "You come, me show how catch duck alive. No shoot." He gathered up a bunch of long dried grass, willow twigs and leaves and beckoned me to follow. We went nearly two miles to the edge of a large lumber slough, the banks of which for some distance back were covered with willow and other brush. Cautiously and noiselessly he made his way through the bushes until a view of the water could be had, ourselves remaining unseen. A large flock of butterballs were swimming near the lower end of the slough. Going back, he divested himself of blanket and what little other wearing apparel he possessed. Picking up the hay bundle, which was built around a sort of skull cap or head covering, with openings for the eyes, and adjusting it on his head, he slipped silently into the water. Getting in a position where I could watch him, I witnessed the gradual floating toward the ducks of the small partly submerged bundle of dried grass and twigs, now stopping, turning around, advancing a few feet and then checking again, naturally and deliberately, as if moved by the current until it was in the midst of the flock without exciting any suspicion on their part. Suddenly two of their number were jerked under water, the balance of the flock arising with loud quacks and flying away. In a minute or so the Indian emerged from the water, holding a duck in each hand by the legs, shook himself and, shifting his hands, wrung the neck of first one duck and then the other, threw them on the ground and with the Indian "Ugh," said: "Me got um. Had to have."—Forest and Stream.

### Baby's Unconscious Charm.

Members of the woman's club were talking about babies.

"I like them when they're pretty," said the president.

"I don't care especially whether they are pretty or not if only they're bright," said the secretary, who was a literary woman.

The club hostess smiled benignly. She was a spinster and was therefore without maternal prejudices.

"It's all in the care of them," she said. "I once had to take care of a baby for two weeks. It was without doubt the homeliest baby I had ever seen—if any one may apply that adjective to a baby—and it looked as dumb as an owl in the daytime. It was thrust upon me against my will, and I had the sole charge of it. At the end of the two weeks I thought it was the most beautiful thing on earth and the smartest child that had ever been born. When its mother came to take it away I felt deeply injured."—New York Press.

### An Odd Custom.

An odd custom of great antiquity still prevails in the town of Oakham, in Rutlandshire, says the Dundee Advertiser. Every peer of the realm passing near the castle which was built by Walkelin de Ferrers is expected to deliver a shoe from the foot of one of his horses or to pay a fine in default. The fine usually takes the form of an ornamental horseshoe, often surmounted by the coronet of the peer presenting it. The total number of shoes at present in possession of the local authorities is 300, and among the most valued are those presented by Queen Elizabeth, King George IV., Queen Victoria and Queen Alexandra.

### Whiskers.

"Whiskers" was a word formerly used to designate the hair on the upper lip. Scott more than once speaks of "whiskers on the upper lip," and so does Defoe in "Robinson Crusoe." Johnson defined a "whisker" as "the hair growing on the upper lip or cheek unshaven, a mustachio." It seems to have taken its name from a fancied resemblance to a small brush, to "whisk" properly meaning to sweep, and a "whisker" having been a particular kind of feather brush; also, in the slang of a former time, a switch or rod. In the seventeenth century a "whisker" signified, among other things, a brazen lie, a "whopper."

### Recipe For Good Manners.

(Of unselfishness, three drams; of the tincture of good cheer, one ounce; of the essence of heart's ease, three drams; of the extract of rose of Sharon, four ounces; of the oil of charity, three drams and no scruples; of the infusion of common sense and tact, one ounce; of the spirit of love, two ounces. The mixture, recommends Sabia A. Oliver, in the London Gentlewoman, to be taken whenever there is the slightest symptom of selfishness, exclusiveness, meanness or I-am-better-than-youness.

## THE TIPPING NUISANCE.

Its Sway Within and Without the Theaters of Paris.

"When a Parisian hits on the unhappy idea of going to the theater," writes one of them, "he has to run the gamut of a rare collection of nuisances and plunderers. First there is the crowd outside the theater, and then there is another gang inside.

"He must give one tip to the coachman who drives him and another to the nimble person who springs to open the carriage door, even if he opens it himself. Then come the flower girls and the ticket speculators and the programme vendors. They stand in his way and importune him. He has almost to use violence to rescue his coat tails from their clutches.

"At last the theater foyer swallows him up. He is saved from one barking pack, but new persecutors are ready. There is, first, the refreshment counter attendant. Won't he buy oranges? No, he won't. Then won't he buy candy for the lady? No. Then maybe a sandwich to eat between the acts, and so on. Next to this plague comes, second, the programme peddler—only authorized and official programme, of course—and, third, the opera glass man."

There is a fourth, too, but the fourth interior plague of the theater takes a great deal of space and ill temper to describe it. She is the ouvreuse, the official box opener and seat finder, the counterpart of the usher in New York, but displaying an itching palm and a very unpleasant disposition when not paid to be genial. The ouvreuse is the worst parasite of the Parisian theater, and few indeed are they from whom she fails to draw blood.

Her hand is not extended until the close of the performance, but she begins to get her fine work in at once. Not that she makes any pretense of finding the boxes or seats that the tickets presented to her call for. The kicker defies any one in Paris to come forward and swear that she ever found his place for him. Nobody could make such an affidavit without committing perjury, he says. But what she does is grab his hat and overcoat and walking cane. These she locks up in a chamber of horrors which she calls the cloakroom, and thenceforward the victim is at her mercy. He cannot escape without paying tribute.

It is no wonder that the ouvreuse devotes more attention to collecting her revenue than to seating the audience. It is a serious matter for her. Not only has she to make her living out of it, but she must also make up the quota of "the house." In one theater the ouvreuse pays 7 francs, or \$1.40, a night for her privilege. Sometimes it is more or less, but always somewhere between 5 and 10 francs, except in two or three of the best theaters, which have tried to reform the system. One or two go so far as to pay a salary, but even in these there is such a pleading look in the poor woman's eyes as she surrenders one's light baggage that no man with a tender heart can keep his hand out of his change pocket. He knows the woman is under heavy expenses. She must be expensively dressed in up-to-date style to keep her job.

But occasionally a man will revolt. One tells how one June evening he went to a variety theater alone. He dodged the ouvreuse at a busy moment, slipped down the aisle, found his seat by himself and sat down in it with an expression of unconscious innocence. As it was warm, he had no overcoat, and he hid his hat under the seat. All the same, toward the end of the performance the ouvreuse appeared with outstretched hand.

"What for?" he asked.

"For service," she answered.

"What service?"

"The customary service."

"But you gave me none. Why should I give you anything?"

"Oh, pardon," she explained in a good audible tone. "I did not recognize that monsieur was a dead-head!"

This brought him to time, and he gave her a franc.—New York Sun.

### Making Panama Hats.

The panama hat industry is carried on in the departments of Cundinamarca, Tolima, Antioquia and Santander, in the republic of Colombia, but mostly in the last named department, where it is the breadwinner to more than one-half of its population. There are no regular factories, but the hats are hand woven by thousands of peasant women in almost as many households and sold or traded in the local stores in exchange for provisions or articles of clothing, the hat being in these regions a convenient medium of exchange, the housewife exchanging the product of her labor for so many pounds of flour, sugar, etc. Panama hats are made with the veins of fibers of a palm leaf, the tissues of which are scraped off or combed in much the same way as hemp.—Baltimore Sun.