

# THE SANDMAN STORY

By Mrs. F.A. WALKER

MR. FOX TELLS A STORY.

"Mr. Fox will certainly be interested in the story of the boy's cap," said Jack Rabbit, when the time came for him to go to the fox's home on the hill again, "and I shall have to tell him how unexpectedly I found an illustration for his lesson that happiness is largely the result of being contented."

The day was a very pleasant one and Mr. Fox in his home on the hill was thinking of Jack Rabbit and wondering how he was and what luck he had had in applying the wisdom he had given him. "It is so fine a day," said the fox to himself, "that I think I will walk out a way and meet Jack Rabbit and we can chat as we walk along."

And so it happened that Jack Rabbit had not more than half completed the journey when he met Mr. Fox. "Good morning," they both said, and each asked after the health of the other.

"It is such a fine day," said the fox, "that it seems to me that it would be pleasant to sit for a while on the bank of the pond and sun ourselves."

"It would, indeed," replied the rab-



"Good Morning," They Both Said.

bit, "and I feel that it would do me good. I am afraid that I am staying too much indoors since my illness and that lack of exercise is making me lazy."

"We will sit by the pond," said the fox, "and I will tell you a story which will very aptly illustrate a bit of wisdom that every animal in the wood ought to know and which every boy and girl ought to have taught them."

So the rabbit and the fox sought a place on the edge of the pond which was sheltered by bushes and which hid them from the sight of any passer-by. It was indeed, the same place where they sat when they discovered the duck who pretended to be a doctor.

They had got themselves well seated and comfortable, when the rabbit said to the fox, "Well, now for the story."

Clearing his throat with a loud "A-hem," which rather startled the rabbit, the fox began.

"This story was first told centuries ago, and has been repeated thousands of times, but that affects neither its truthfulness nor the lesson which it teaches. Once upon a time there was a frog who lived in a pool and near the pool in a hole in the ground, there lived a field mouse. The frog could hop farther than any of his mates and his croak was louder than that of any other frog in the pool, and he was generally looked upon as the leading frog of the community. The mouse, who was known to her companions as Gray Mouse, was very plain and very quiet, and no one had ever known

her to take any particular interest in anything or anybody until one day she saw the frog and fell madly in love with him.

"She told her family how handsome he was, how green his back and how shiny, and how white his vest was, and how far he could jump, and, above all, how musical his voice sounded when just at nightfall he led all the frogs in their evening song.

"Her family, realizing how ill-mated would be the frog and a mouse, frowned very much upon her affection and used every influence to keep her from loving the frog, and even threatened to send her away to another field to live if she persisted in spending so much time in his company.

"Nor was the frog very much flattered by the attentions of the mouse, for he felt that he was much too important an individual to seriously consider marrying so unpretentious an animal as the little gray mouse.

"I very likely shall marry a beaver or a mink," he said to himself, "and, at any rate, I shall do no more than amuse myself with Gray Mouse until I have found someone more to my liking."

"Gray Mouse was made quite unhappy by her failure to make the frog declare an affection for her, but in the absence of that she planned out a very original scheme she thought would make her and the frog inseparable.

"She had noticed how large and unwieldy were the webbed feet of the frog, and how flat his mouth, and she said to herself: 'He could not untie a knot with his fingers nor bite a cord with his mouth, and if I could tie myself to him he would never be able to get away.'

"So next day when the frog was asleep in the sun she crept softly up to his side, and with a hair which she had stolen from the tail of a horse pastured in the field where she lived she tied a knot which bound the end of her tail securely to the frog's hind leg.

"There," she said to herself, "we shall never be separated again and he is mine forever."

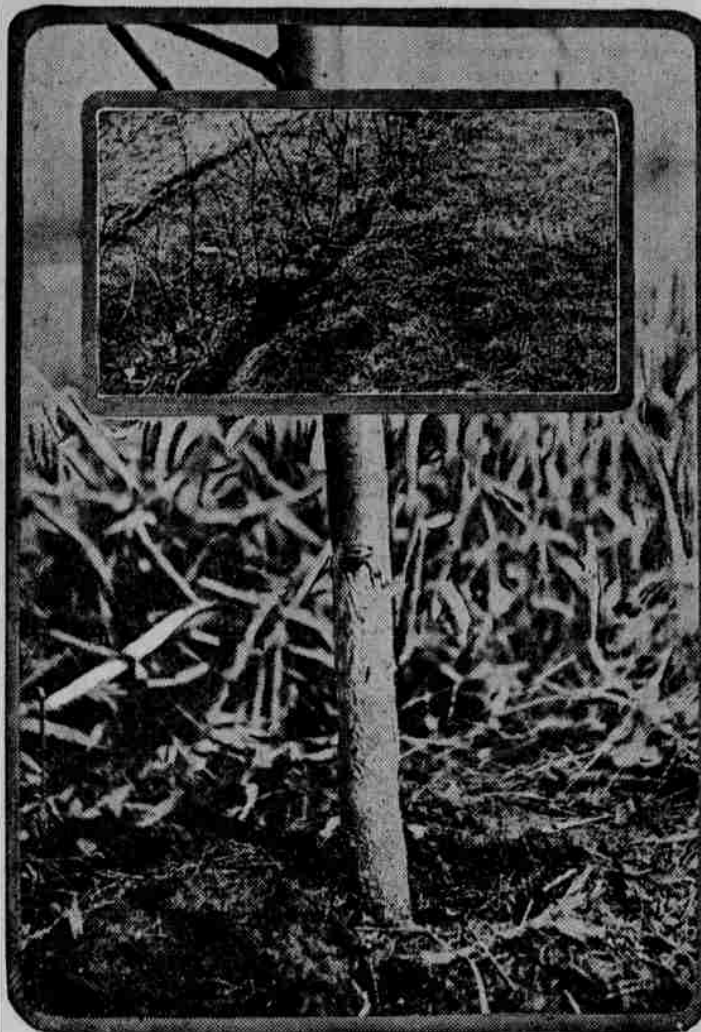
"Shortly after the frog awakened and found Gray Mouse by his side. He gossiped with her for some time, but every time that she attempted to say anything of love the frog turned the conversation to some other topic. At last, growing tired of the attempts of Gray Mouse to talk on matters which in no way interested him, the frog jumped into the pond. And as he did so, the mouse, being securely tied to him by her tail, was snatched suddenly into the water with him, and as the frog dived deeper into the water she gradually lost her breath and was drowned."

"Well, what a fool of a mouse she was," said Jack Rabbit, as the fox concluded his story.

**JAPANESE BOY MOST POLITE**  
If Youth Does Happen to Forget, Offense Is Not Only Punished, but Due Apology Is Made.

Perhaps you are tired of hearing the Japanese boy is the most polite youth in the world. No wonder! You have had this fact drummed into your ears until the least suggestion of such a thing makes you say or think—Fudge! Perhaps you can endure just one more allusion to this pleasing trait of the young Japanese. If one does chance to forget his manners—a most uncommon occurrence—the offense is not only punished but apologized for. A case is told where a child on the street called a traveler a "foreign devil." This is a common epithet in China and all through the old world. People use this expression as you would call a Chinaman a "heathen Chinese." In the case of this child of Japan he was reproved, a policeman was sent for, who visited the insulted lady and an apology was tendered her for the rudeness of this child. All this politeness and courtesy has not made the Japanese "sisy." You know what magnificent fighters they proved themselves in their war with Russia.

## MICE DO MUCH INJURY TO FARM CROPS



Rose Hedge Injured by Field Mice. Young Pear Tree Destroyed by Field Mice.

(Prepared by the United States Department of Agriculture.)

Pine mice occur throughout the eastern portion of the United States, and do much harm to fruit and ornamental trees and shrubs, as well as to garden produce and other farm crops.

Pine mice are seldom seen on account of their molelike habits, for they live in their own underground

and owls, which are enemies of these rodents, are continuously persecuted. The mice live upon roots, seeds, succulent vegetation and bark of young trees, and are very destructive to sweet potatoes and other tubers, as well as to trees and shrubs.

The most practical method of controlling this pest is by poisoning. Sweet potatoes cut into small pieces have proved to be the most effective bait. They are prepared as follows:

Sweet potato bait—Cut sweet potatoes into pieces about the size of large grapes. Moisten four quarts of these and drain off excess moisture. Slowly sift over them one-eighth of an ounce of powdered strychnine (alkaloid), using a pepper box or salt shaker for the purpose, and stir constantly to distribute the poison evenly.

One or two pieces of the poisoned sweet potatoes should be dropped into the tunnels through the natural openings, or through openings made with a stick. A systematic use of this poison invariably results in an almost complete extermination of pine mice. These pests are also easily trapped, but owing to the extra time and labor required, this method does not compare favorably with poisoning.

## USE OF A MANURE SPREADER

When Used Judiciously Increased Yield in Crops Will Pay for Device Within Short Time.

If you haven't time to haul out the manure from the barns and corrals and spread it in the old-fashioned way with a pitchfork, buy a manure spreader and do it right.

If you will use it judiciously, the increased yield in crops will more than pay the cost within two seasons, and the spreader, well cared for, will last for many years.

You cannot become an efficient farmer and realize the maximum returns from your time and labor without good implements.

## GOOD TIME TO PRUNE TREES

Much Depends Upon Object Sought, Age of Trees and Convenience in Performing the Work.

It is a fact that trees pruned in June are more likely to set fruit than if pruned in spring or winter; also wounds made in June heal more quickly than when made in early spring. On the other hand, it is a fact that most farmers and orchardists are too busy in June with other work to attend to pruning; also it is more difficult to prune in June, because the leaves cover the trees and interfere more or less with rapid, easy work. It is also a fact that no one rule will apply to all cases.

If a farmer or fruit grower wants wood growth in a young orchard or on young shade trees, he will get it most quickly by doing his pruning in early spring, whereas, if he wants merely to promote the formation of fruit buds, he will find that June pruning is best; so, looking at the question in a large way, there are two "best times" to prune trees—depending upon the object sought, the age of the trees and convenience in doing the work.

## Fruit on the Farms.

The old family orchards are rapidly disappearing, so take more care of them; if we don't, the future commercial orchardists will supply the rural as well as the city population.

## Storing Squashes.

Squashes should be stored in a dry place at a temperature of about 50 degrees. Do not lay more than one deep on shelves.

## Small Fruits.

Money can be made from small fruits. The area is decreasing year by year, and this means the prices will keep getting better.

## BEST OF CANDIED FRUITS

Many Delicious Varieties That May Be Put Up at This Time of the Year.

Seasonable fruits for preserving just now are sickle pears, sections of oranges, bits of pineapple and grapes. A sirup is made from two cupfuls of sugar, one cupful of water, and one-eighth teaspoonful of cream of tartar. This is boiled until it will make a soft ball when tried in cold water. Then the fruit is dropped in sufficient to cover the surface of the sirup. In about ten minutes this should be skimmed out and more fruit put in until all is cooked. Tender, juicy fruits may not take quite ten minutes, while hard pieces like pineapple will probably take longer. Care must be taken not to puncture the outside covering of any sweet, juicy fruit, as the sirup will not candy if the juice becomes mixed with it.

When all the fruit is cooked it should be drained and allowed to lie in granulated sugar till dry.

Amber jelly is another delicacy out of the ordinary that can be made at this time of year. The ingredients are one grapefruit, one orange, one lemon and granulated sugar. The fruit is peeled, being careful not to remove the white pulp with the skin. This must be saved for the pectin (jelly-making substance) it contains.

After peeling, the fruit is cut into lengths, removing the white center of the grapefruit, which is very bitter. The pulp with the skin of the orange cut fine is measured, and to each cupful of pulp a cupful of water is added. This is put over the stove and boiled for five minutes. Then hot water is added equal to one-quarter the amount of water originally added. When this comes to a boil the kettle is removed from the stove and the contents measured. To five cupfuls of the pulp four cupfuls of sugar is the right proportion. This is boiled for 45 minutes, then poured into jars and sealed.

## THREE HINTS FOR HOUSEWIFE

Excellent Use for Discarded Feather Bed—Broken-Needle Holder in the Work Basket.

A good use for discarded feather beds is to put a small portion of the feathers into a tick made of muslin the size of the bed. Spread the feathers evenly, tack the case on quilting frames, cover both sides with silkoline, and knot or tie as you would a comforter. A most excellent substitute for a down quilt is the result.

For a broken-needle holder for the work basket use a small, round bottle about two inches long, with a plain crocheted covering of silk of any desired color, and cover the mouth of the bottle with a piece of silk fastened with narrow ribbon. A medium-sized cork, covered with crocheted silk, in which to insert the point of the scissors, is pretty and useful for the work basket.

Probably you believe that you are practicing all of the economies known to the up-to-date housekeeper, but have you turned inward the out-edge of a half-worn tablecloth? It is done exactly as a wide sheet is rejuvenated and if a very fine seam is carefully felted on the wrong side of the damask, the joining will never show.

## Cornmeal and Salt to Clean.

Any light woollen material may be cleaned by this method: Mix cornmeal and salt in equal parts, then spread out the material or garment on a white cloth on the kitchen table and cover it with the cornmeal and salt mixture. When it has been on for a short time, cover your clothes brush or scrub brush with a soft white cloth, and go over the entire surface of the garment. After it has been brushed thoroughly, shake well and hang in the open air. The same process may be used with white doeskin gloves.

## Halibut au Gratin.

Take five pounds of fresh chicken halibut, peel off skin and take out bones. Cut into small pieces, put in a roasting pan, season well with salt, cayenne pepper, table sauce, one-half pound melted butter and one gill sherry wine. Bake about 15 minutes. When ready, mix the fish well with three pints of cream sauce. Put in baking dishes, around it a border of mashed potatoes, on top some grated cheese and bread, small piece fresh butter. Bake in a hot oven for ten minutes. Serve very hot.

## New Laundry Bag.

An ordinary wooden coat hanger forms the top of this cretonne laundry bag. The top is curved to fit smoothly over the hanger. A slit from the top half way down the center of the front is bound with ribbon and forms the opening. The hook of the hanger is bound with ribbon and finished with a bow. This style of bag is much superior to the drawingstring laundry bag.

## Ginger Puffs.

Beat one egg well, add one-half cupful sugar, one-half cupful molasses, one-fourth cupful melted butter, one-half cupful warm water, two cupfuls of flour sifted with one teaspoonful each of cassia, ginger and soda and one-half teaspoonful salt. Bake in individual tins.

## Cocoanut Cups.

One-half cupful cocoanut, one cupful sugar, one cupful milk, one egg, one tablespoonful butter, one teaspoonful vanilla, two cupfuls of flour, two teaspoonfuls of baking powder. Beat well. Fill greased cups half full and steam one hour. To be eaten with whipped cream.

## WAYS TO USE LEMONS

FIVE SUGGESTIONS THAT ARE OF REAL MERIT.

Made into Pie, Its Tart Flavor Will Be Appreciated by Many—Lemon Butter a Delicacy Highly Considered.

**Lemon Pie.**—Two slices of stale bread, two-thirds of an inch thick; one cupful of boiling water, one cupful of sugar, one tablespoonful of butter, the juice and grated rind of one lemon, two eggs. Dissolve the bread in hot water; add the sugar, butter, lemon and yolks of the eggs, well beaten. Bake in a moderate oven. When done make a meringue of the whites of the eggs and pile on top. Brown in a very slow oven.

**Lemon Souffle.**—One cupful of sugar, one tablespoonful of butter, two tablespoonfuls of flour, the juice and grated rind of one lemon, one cupful of milk, two eggs. Cream the butter, sugar and flour together. Add the juice and rind of the lemon, then the beaten yolks and the milk. Add the well-beaten whites last. Bake in a pudding dish placed in a large pan half full of boiling water. This is a most convenient pudding to make in a hurry, as it does not need a sauce. The top is a delicious souffle and the bottom a creamy sauce.

**Lemon Butter.**—Half cupful of water, half cupful of flour, half cupful of sugar, one egg, salt. Boil the water and add the flour mixed to a paste. Then add the sugar, the egg well beaten and a pinch of salt. Cook until stiff and creamy. Take off from the stove and add four tablespoonfuls of lemon juice and a teaspoonful of grated rind. Spread between slices of bread for the children's sandwiches.

**Lemon Cheese Cakes.**—One heaping tablespoonful of butter, two-thirds cupful of sugar, two eggs, one lemon. Cream the butter and sugar, add the yolks of the eggs, well beaten, and the juice and grated rind of the lemon and cook till thick in a lemon boiler. Bake in muffin pans, lined with pastry, and cover the tops with meringue made from the whites.

**Lemon Cream Pie.**—Half cupful of water, one tablespoonful of cornstarch, three tablespoonfuls of sugar, two eggs, one lemon. Line two plates with pastry and bake. When cold, put together with the following: Boil the water and add the cornstarch, mixed with a little cold water, and the lemon juice. Beat the yolks of the eggs with the sugar, add a pinch of salt and cook all together till thick. Make a meringue of the whites and spread over the top. Do not put together till just before it is to be served.

## Delicious Sweet Scones.

Whole wheat flour, one pound; lard or butter, two ounces; sultanas, one ounce; carbonate of soda, three-quarters of a teaspoonful; tartaric acid, half a teaspoonful, free from lumps; buttermilk or sweet milk, one teacupful; golden sirup, one teacupful (about two ounces). Put flour into a basin and thoroughly mix in the butter, sultanas, soda and acid. Pour the sirup into the milk and add this to the dry ingredients, working it into a smooth dough. Knead as quickly as possible, roll out to half an inch in thickness, cut in rounds.

## Apple Sponge.

Soften one-third of a box of gelatin in one-third of a cupful of cold water, then dissolve it in one-third of a cupful of boiling water. Add one cupful of sugar, stir over boiling water until dissolved, then add the juice of one lemon and one cupful of unsweetened apple sauce. Let stand until it begins to thicken, fold in the stiffly-beaten whites of three eggs, beat until white and frothy, turn into a ring mold and place on ice until firm. Unmold and serve with sweetened whipped cream in the center.

## Delicious Meat Flavoring.

Garlic vinegar makes meat rich and tender and gives it a delicious flavor that is hard to define. It is made by placing in a quart bottle a small garlic, which is replenished as the vinegar is used. Pour into the pores of the meat as much vinegar as it will absorb, then brush over with olive oil.

## Fish Hash.

Place pound of salt fish in dish on second cover of stove with cold water to cover. After it soaks a while change the water again and let it just steam, but not boil. About 6 or 7 boiled potatoes. Chop all together and fry in pork fat till brown. Moist-en a little with milk.

## Lemon Pie.

Cupful of sugar, two tablespoonfuls flour, small piece of butter (melted), grated rind and juice of one lemon, yolks of two eggs, one cupful milk, whites of two eggs beaten stiff; bake in one crust for 45 minutes in a very slow oven.

## For Sandwiches.

To make a good sandwich filling take one cupful of whipped cream, a pinch of salt, a little lemon juice; and one-half cupful of nut meats. Mix and spread between thin slices of bread.—Mother's Magazine.

## Ginger Cookies.

Two cupfuls of molasses, one cupful sugar, one cupful shortening, one cupful water, two teaspoonfuls soda, salt, teaspoonful ginger, flour to make dough. Will make six dozen cookies.

## ANIMALS BUILD UP CHARACTER OF BOY



Karakule Ewe and Twin Lambs.

Dr. David Starr Jordan of Stanford university offers testimony as to what the care of animals may do in building up the character of a boy, in the lamb playmates of his youth:

"I owe a great deal," he confesses, "to a flock of lambs that were put in my care when I was a boy, and which I cared for for a number of years, shearing them all myself, giving each one a name and keeping account of the amount of wool furnished by each one. Ever since this experience I have regarded natural history as a means of grace to a boy and girl. It can show itself in no better way than by making friends among animals."