

FAMILY AFFAIR

By James Graham

The day came when love could no longer be denied. John told Helen that he cared for her, and asked her whether she was willing to wait until he had acquired fame and fortune.

To his surprise, the girl, who had heard him silently, with downcast eyes, suddenly burst into tears.

"I am not worthy to listen to such words from you," she sobbed.

"It is I who am not worthy," John began.

She turned on him with flaming cheeks. "Listen and I will explain to you," she began. "Father was very eager to have you take charge of a certain case for him. What it was I don't know, but I do know that you are the only man he thinks can handle it. Father told me you were puritanical, that you had not seen much of the world, and had not understood the art of compromise. He thought that after two or three months of mixing with our class of people your prejudices would disappear. He asked me to be nice to you."

"And so it was all pretense," said John bitterly.

"No," cried the girl. "After I had begun to play the part he assigned me I grew to care for you. Then it was real. I love you, John, and I don't care anything about father's old case."

"Then I shall go and speak to him," answered John.

But, to his surprise, the railroad magnate was at the door. He had seen his daughter in John's arms, and came forward, his face red with anger.

"So this is how you abuse my confidence," he began; but the look on John's face checked him.

"I love your daughter, sir," he answered, "and I have every reason to believe that she cares for me. The fact of your admitting me to your house gives me the right to hope to make her my wife."

"Your wife!" cried Wade contemptuously. "Why, the girl was simply being kind to you. I told her to, if you want to know, in the hope that you would stop holding up our operations with your infernal piggishness."

"Stop, father!" cried Helen furiously. "Do you think I would go that far, to let a man kiss me just for the sake of your old railroad? I know John loves me, and I don't care whether he handles your case or not."

"If you marry him," her father shouted, "I shall call you no daughter of mine. Not even if he takes the case. Takes it! I don't want to see your face again, sir!" he shouted to John.

Helen placed her hand on John's arm. "If you go, I shall go with you, dear," she said.

For a moment Wade struggled with his emotions. Then, suddenly, his face cleared.

"John," he said, holding out his hand, "forgive me. I guess I didn't mean all that. Take her. And you'll take the case?"

"No, sir," said John. "I have looked further into it, and it is infamous. I am going to oppose it to the utmost of my power."

"Then," said Wade quietly, "we'll have a battle royal over that. A battle royal—in the family."

Hearing but Not Listening.

In the course of a visit to Nagpur, the capital of the central provinces, writes Mr. Stanley Coxen in his Indian reminiscences, I heard of an amusing ending to a civil case. It was an appeal case, and one side was a Mr. Stanyon, an English barrister, and on the other, a number of native pleaders. The arguments on both sides had been heard, and the case closed for judgment. Suddenly one of the pleaders got up and addressed the court once more. Mr. Stanyon suffered it for some time, but losing patience, he also stood up, and addressing the court, said: "Your Honor, I would beg with all respect to point out to the court that my learned friend opposite is entirely out of order in addressing the court, and if I may be permitted to say so, the court has no right to be listening to him." The court, who at that time was writing, put his head over the desk, and said: "Mr. Stanyon, it's a great piece of impertinence on your part to assume that the court is listening to him."—Youth's Companion.

Neon Hour Firmly Established.

The neon hour surely is a firmly established institution in downtown New York. It was not established merely for luncheon, but for numerous other recreations equally as important. Food is not everything. In Battery place the young men who work in the big buildings in that vicinity have organized a baseball club. And it is a real baseball game, too. There is this difference, a tennis ball is substituted for the regular baseball. And no wonder. For the bat used is not a stout hickory club—it is the human fist. Nevertheless, the game is baseball, with pitcher, catcher, basemen and fielders. Every day, except in rain, it has been the custom to assemble at this spot shortly after the noon hour and start a game. Large crowds turn out to watch and applaud their favorite players—sometimes larger and usually far more enthusiastic crowds than those who pay admission to see the Giants perform.

Quite a Good Joke.

"What's the matter, Ragers?" said Smith to the man who was kicking himself.

"Matter!" echoed Ragers. "Oh! only a little joke I played—just a funny joke!"

"What was it?"

"Well, you know Jones? I lent him five dollars about a year ago, and I simply couldn't get him to pay it back. Then last week I heard he had a debt-collecting agency, so I thought it would be a good joke to write asking him to collect the money he owes me."

"Well?"

"Now I've just had a letter from him to say that the five dollars he owes me has been collected, and his fee is ten dollars."

When a bride discovers that what she married likes corned beef and cabbage better than angel food, another honeymoon bubble has exploded.

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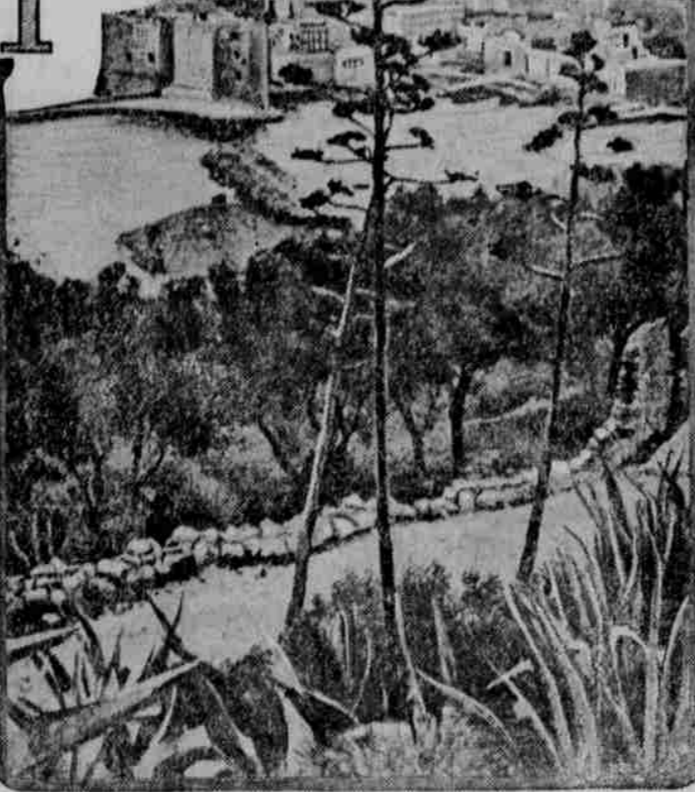
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TWO OLD DALMATIAN PORTS



DALMATIA belongs to Austria, without portcullis or drawbridge), its broad, paved, central street forming a valley through the town, and from its innumerable lanes becoming stairways climbing to the brow of the cliffs on one hand and to the mountainside on the other, but all within the great walls. Many buildings stand out prominently, churches, palaces, monasteries, but the general impression is of a crowd of old, irregular, pinkish-tiled roofs.

Early Morning in the Market.

Now let us go and walk in the town early in the morning. One must be an early bird to catch the worm here, for everyone is astir with the sun, and business is most brisk in the market before 8 a. m.; by 9 a. m. all is over. Some of the country people come many hours' tramp over the mountains to Ragusa market from Herzegovina, and occasionally from Montenegro. They start in the night and arrive with the dawn—these stalwart, handsome men and women, not white and tired, footsore and weary, but strong, gay and ready for many hours of strenuous activity. They have carried heavy loads of farm produce on their heads in big round baskets, walking over sharp, loose stones, or having driven laden ponies. Now all their goods must be sold and good bargains made, and then the baskets must once more be filled with town goods needed at the distant farm, and by ten o'clock work, gossip, refreshment must be over and the homeward climb begun.

What manner of men and women are they who work so hard and look so hardy? They are tall, muscular, brown, very jovial with each other, but shy of strangers, and shyer still of a camera.

It is a crowd full of color, blue and red predominating, but all wearing his or her national dress, so that those who understand know at a glance what district each comes from.

Traus is Still Medieval.

Of the many fascinating old towns on the coast and islands of Dalmatia, perhaps the most interesting is Trau, near Spalato. It is scarcely changed at all since medieval times, and though it is full of subjects for brush and camera, but few travelers dare test its accommodation, and, therefore, never come to know it. It was only by a lucky chance that we found a new and clean house outside the walls where we could picnic with enjoyment. Trau has no street wider than twelve or fourteen feet. All its buildings are of massive stone, all the lower windows barred, its piazza paved with great flags, its cathedral porch one of the richest in carved stonework in the world. The cathedral was built in the early thirteenth century, the glorious west door being dated 1249, and is indeed the pride of all Dalmatia. It is also signed with a Slav name—"Raduanus," or "Radovan" in native speech. At Trau the people were smaller and darker than at Ragusa, dressed in brown homespun, and the men wore the queerest little red caps on the side of the head. One cannot imagine any headless less useful or ornamental, and only great antiquity can explain its use. Towards the open sea Trau was guarded in olden days by a castle, now in ruins.

Leveling the Ranks.

A maid in one of the first families of our city was married some time ago to a thrifty young chap who has been making hay in sunny weather and gathering in a good collection of shekels with the aid of his practical wife. She has reached a point where she has time for a bit of outside work in the aid society and belongs to a sewing club, etc. She accepted an invitation to a church party one day, and met a woman who was a friend of the family in which she had served a good many years. "How do you do, Laura?" the older woman said to her friend's former maid, in the friendliest tone possible. "How do you do—Kate," the other replied, just like that—Bertha Hempstead, in the Topeka Journal.

Nature's Workings.

How plants absorb nitrogen from the soil is utterly unknown. No animal must get the large quantities of nitrogen that are necessary to it by using plants for food. When the animal or the plant dies the constituents of its body are returned to the earth where the bacteria of putrefaction break up the elaborate organic chemical compounds upon which the plants again can feed.

Long on Caution.

A Wall street man was speaking of the cautiousness of a certain operator. "No wonder," he said, "that man is so successful. He is the most careful, the most suspicious fellow I ever encountered. He reminds me of an old farmer I used to know. It was said of this farmer that whenever he bought a new herd of sheep he examined each animal closely to make sure it had no cotton on it."—Exchange.

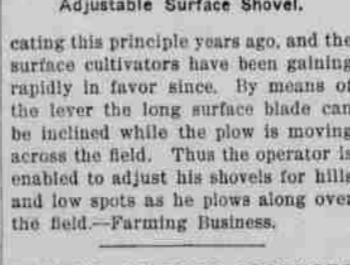
BUYING STEERS FOR FEEDING

- Ten Distinct Points Which Go to Make Up Profitable Animal—Should Have a Solid Body.
- (By W. D. NEALL, Colorado.)
- If I were going to purchase a number of steers for feeding I would be pleased to have the following points manifested in each:
1. His eyes would be bright, clear and full, indicating vitality and vigor.
 2. His forehead would be full between the eyes and fairly high, manifesting good sense.
 3. His mouth would be large and his jaws muscular and strong, equipping him with good food-grinding ability.
 4. His head would be small and short—not fleshy, thus indicating a short, thick body.
 5. His neck would be short, thick and set firmly to his shoulders. This would mean a solid body.
 6. His shoulders would be heavy and well covered with flesh, giving smoothness of form to forequarters.
 7. His forelegs would be strong, straight and set wide apart. The chest would be wide, deep and thick through the heart, giving plenty of lung capacity.
 8. His girth would be large and full just behind the withers, showing meat portions.
 9. His back would be short for early maturing, straight to give good support and broad to give room for good flesh.
 10. His ribs would be arched and well sprung for room for digestive organs. His hips would be wide and thick, the rump long and wide, and the thighs heavy. This would mean steak-yielding quarters.

MACHINE TO CULTIVATE CORN

Long Surface Blade Can Be Inclined by Operator While Plow Is Moving Across Field.

One of the leading manufacturers of cultivators has been assigned the patent rights to the cultivator shown here. The Illinois college of agriculture led the way in showing the farming business that shallow cultivation was the proper method for corn, advocating this principle years ago, and the surface cultivators have been gaining rapidly in favor since. By means of the lever the long surface blade can be inclined while the plow is moving across the field. Thus the operator is enabled to adjust his shovels for hills and low spots as he plows along over the field.—Farming Business.



PACKING OF FARM PRODUCTS

Quality is Not the Only Thing in Selling at High Prices—Make All Packages Attractive.

While quality is an essential requirement in the marketing of any farm and fruit product, it is by no means the only factor in selling at the highest price.

First of all, the packages used should be new and clean. The neater the package, the better the fruit will appear. While the products packed should be of uniform size and color throughout the package, the top layer should be arranged so as to attract the eye of the buyer. Further, the package should in every instance be well filled. The buyer is very quick to notice shortness in measure, or any deficiency in a well topped or rounded finish. In small fruit, such as the strawberry, particular attention should be given to have every berry in perfect condition, with the calyx or hull attached. The individual fruits should not be arranged in layers in the box, nor should the top be arranged to show a uniform red color, but rather, the calyx should show in with the red. For the best effect, and for particular markets where the grower has steady customers, the berries should be graded into two sizes. This is to give uniformity to the fruit, and will make the package more attractive.

OBTAINING EGGS IN WINTER

One Must Have Comfortable House for Layers—Furnish Supply of Clean Drinking Water.

"To secure eggs in winter one must first have a comfortable house for the layers," writes a Pittville (Mo.) poultry raiser to the Missouri Ruralist. "The house must be free from dampness and drafts. Then there must be an abundance of clean drinking water kept free from freezing."

"For the morning feed we give small grain, wheat or kafir, or mixed grains, one pint for every ten hens, scattered in straw or any clean litter."

"For the midday meal, clover or alfalfa hay chopped in short lengths is given. To prepare this hay I use a large wooden bucket with a lid and pour boiling water or skim milk over it. I cover it close until ready to feed and then mix in enough dry mash to make a crumbly mass. I mix well together and feed in a wooden trough. In the evening we feed corn on the cob cut up in short lengths."

"Sand and oyster shells are kept before our hens at all times. When the weather is fine and the hens can find green food we omit the clover or alfalfa, and feed a mash moistened with milk and water. We get plenty of eggs through the winter. We have the S. C. Rhode Island Reds."

The Pigeon House.

The essentials of a pigeon house are fresh air, dryness and good drainage, sunlight and space enough for the comfort of the pigeons. A southern or southeastern exposure is best.

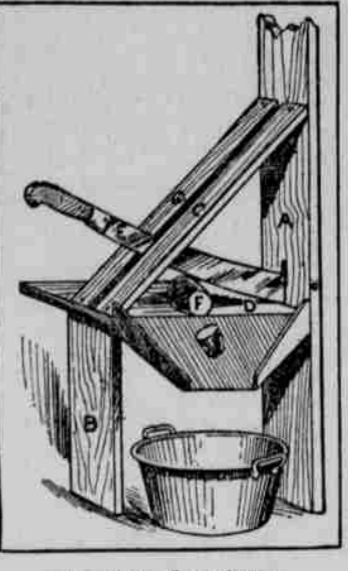
ROOT CUTTER IS HANDY

Good Use Made of Piece of an Old Crosscut Saw Blade.

Large Roots, Such as Rutabagas, Mangels and Turnips, Can Be Held With One Hand, While Knife Is Worked With Other.

The best root cutter I ever had hold of or ever saw was one that was built by a German boy I had working for me, writes R. E. Dimich in the Farmer. We considered him none too reliable in general, but when it came to contriving handy things about the place he was a marvel of ingenuity and, strange to say, he did most of his work on these contrivances after work hours or at noon.

This root cutter consisted of two upright pieces, A and B (see illustration), the upright A in this case be-



ing the studding in my dairy barn; a diagonal piece, C, having a slit, G, in it for a knife guide; a cutting table, D, with a spout attached for the cut roots to fall on; a cutting blade, E, passing through the guide slit in C and pivotally attached to the upright A. I made my first one with an old hand saw, thinking the thinner the blade the better it would cut, but later when this got broke I put in a piece of an old crosscut saw, and found that this thick blade was much more satisfactory.

Such large roots as rutabagas, mangels or turnips, can be held with one hand while the knife is worked with the other, and it is really surprising how rapidly the work can be done. We cut roots for over twenty cows all of one winter and were perfectly satisfied with our rig, although we had tried out several of the factory rigs with cranks.

STRAPS FOR HORSE BLANKET

Unique Arrangement Shown in Illustration Prevents Cover From Slipping From the Animal.

The front straps of this blanket cross over the breast of the horse, pass between the fore legs, and buckle underneath. It is claimed that this unique arrangement of the straps prevents the blanket from slipping and insures a snug and comfortable fit.



MANURE NEEDED FOR GARDEN

On Average Farm Alert Gardener Will Usually Find Sufficient Quantity Near at Hand.

Where there is a scarcity of stable manure it may be well to purchase a few loads for the garden. However, on the average farm the alert gardener will usually find a sufficient quantity of animal manures near at hand. If a cow, pigs and poultry are kept, the cow stall, the pigpens and the poultry houses should be cleaned out at regular intervals and the contents spread over the garden soil and worked in. In addition to adding plant food, the heavy application of such animal manures enriches the soil so as to admit more air and thus induce greater bacterial action; it also increases the moisture-holding capacity by rendering the soil more friable and spongelike.

Most garden soils will be benefited also by an application of lime at the rate of three or four tons per acre every few years. The judicious use of lime corrects acidity, renders compact soils more friable and makes loose, sandy soils more compact.

MOLD DANGEROUS TO HORSES

"Stomach Stagers" in Horses Traced to Soft Corn—Moldy Feed Should Be Carefully Avoided.

Moldy feed seems to be especially dangerous for horses.

Be careful to know what kind of corn and corn stalks the horses are getting where there is so much soft corn, with mold almost sure to be present.

In some sections "stomach stagers" in horses is causing a good deal of trouble, and it is traced to feeding moldy corn.

Sheep Are Dainty Eaters.

Sheep are very dainty. Keep the feed troughs clean.

WELL-LIKED DAINTIES

CONFECTIONS THAT ARE LIGHT AND TOOTHsome.

Excellent for the Breakfast or Lunch on Table—Sweet French Buns One of the Best—Good Recipe for Dinner Rolls.

Sweet French Buns.—One cake yeast, one cupful milk, scalded and cooled, one-quarter cupful lukewarm water, one tablespoonful sugar, four cupfuls sifted flour, one-quarter cupful sugar, three tablespoonfuls butter, one egg, one-half teaspoonful lemon extract, one teaspoonful salt.

Dissolve yeast and one tablespoonful sugar in the lukewarm liquid. Add enough flour to make an ordinary sponge—about one and one-half cupfuls. Beat until perfectly smooth. Cover and set aside in a warm place to rise for fifty minutes, or until light. Add sugar and butter creamed, egg beaten, lemon extract and about two and one-half cupfuls of flour, or enough to make a moderately soft dough, and the salt with the last of the flour. Knead until smooth and elastic. Place in greased bowl, cover and set aside in a warm place to rise until double in bulk—about one hour. Turn out on board and shape as cloverleaf rolls, or any fancy twist. Let rise until light, about one hour. Bake in hot oven fifteen minutes.

Oatmeal Muffins.—One cake yeast, one-quarter cupful lukewarm water, three tablespoonfuls sugar, two tablespoonfuls butter, one cupful hot milk, one cupful rolled oats, one-half cupful whole wheat flour, one-half cupful sifted white flour, one teaspoonful salt.

Boil oats and butter in milk one minute. Let stand until lukewarm. Dissolve yeast and sugar in lukewarm water, and combine the two mixtures. Add flour and salt, and beat well. The batter should be thick enough to drop heavily from the spoon. Cover and let rise until light, about one hour, in a moderately warm place. Fill well-greased muffin pans two-thirds full. Let rise forty minutes, bake twenty-five minutes in a moderately hot oven.

Dinner Rolls.—One cake yeast, one cupful milk, scalded and cooled, one tablespoonful sugar, three cupfuls sifted flour, white of one egg, two tablespoonfuls lard or butter, melted, one-half teaspoonful salt.

Dissolve yeast and sugar in lukewarm milk. Add one and one-half cupfuls flour and beat until smooth, then add white of egg, well beaten, lard or butter, remainder of flour, or enough to make a moderately firm dough, and the salt. Knead lightly, using a little flour in kneading as possible. Place in well-greased bowl. Cover and set to rise in a warm place, free from draft, until double in bulk—about two hours. Mold into rolls the size of walnuts. Place in well-greased pans, protect from draft, and let rise one-half hour, or until light. Glaze with white of egg, diffused with water. Bake ten minutes in a hot oven.

English Bath Saus.—Two cakes yeast, one-half cupful milk, scalded and cooled, one tablespoonful sugar, one-half cupful butter, melted, four eggs, four cupfuls sifted flour, one-half teaspoonful salt, five tablespoonfuls sugar, one cupful almonds, chopped.

Dissolve yeast and one tablespoonful sugar in lukewarm milk. Add butter, eggs unbeaten, flour gradually, and the salt, beating thoroughly. This mixture should be thick, but not stiff enough to handle. Cover and let rise in warm place one and one-half hours, or until light. Sprinkle balance of sugar and almonds over top, mix very lightly and drop into well-greased muffin pans. Cover and let rise until light, which should be in about one-half hour. Bake fifteen to twenty minutes in a moderately hot oven. These buns should be rough in appearance.

Pork and Bean Soup.

Put two cupfuls of beans with the pork in an agate saucenpan and cover them with two cupfuls of cold water. Bring to a boil and cook until soft. Mash through a strainer and add one cupful of milk, two tablespoonfuls of butter, two teaspoonfuls of salt, eighth teaspoonful of white pepper. Heat again, but do not boil, and serve very hot. Tablespoonfuls and teaspoonfuls are to be level, not rounding.

Raisin Pie.

Add to one quart of boiling water two dessert spoonfuls of cornstarch dissolved in half cupful of cold water, add half cupful sugar (or more if preferred sweet), level teaspoonful of salt, butter size of a walnut, two tablespoonfuls vinegar or juice of one lemon. Add one pound seeded raisins. Let set while you are mixing your crusts. This makes two good-sized pies.

Icing That Will Keep Soft.

Add a pinch of baking powder to the whites of the eggs that you are going to use in your white frosting for cakes. Do this before beating them. Then pour the boiling, hot sirup over the beaten whites in the usual way and your icing will not get hard.

Sauce for Cutlets and Croquettes.

Two and a half tablespoonfuls of butter, one-fourth cupful cornstarch or one-half cupful of flour, one cupful milk, one-fourth teaspoonful salt, few grains of pepper.

Crabapple Turnovers.

Make a rich pie crust, roll out thin, cut in squares or rounds, put about ten cranberries, two teaspoonfuls sugar and a small piece of butter on each, then turn half over and press edges together, or gather all at top and press together. These are deliciously juicy.

To Deodorize Pans.

After cooking onions, cabbage or fish, try this plan: Wash and dry the pan, then place a piece of thick, brown paper on the stove, set fire to it and turn the saucenpan over the blaze. After a few minutes remove it and the odor will not be noticed.