About the House.

LITTLE SUNBEAMS.

Her cheeks are twin blush roses,
  Her brow is very fair,
And the sunbeams are entangled
  In the meshes of her hair.

Her lips—O, rare carnations,
  Perfect to behold,
You are not half so beautiful
  With all your red and gold.

A lake that mirrors only
  The blueness of the skies,
I will liken to the glory
  Slumbering in her eyes.

Her dainty feet like daisies
  Go dimpling through the grass,
And the fairies haste to kiss them
  Where'er they stray or pass.

The sea-shell tint of pearl and pink
  Has touched each little hand—
O, all the world were desolate
  Should we lose them from the land.

Her childish song and prattle
  To our soul such rapture brings,
The very air is musical
  As with a sound of wings.

Crown her, O royal summer
  With your blossom gems,
And winter, jewel her pathway
  With your diadems!

Our little happy sunshine,
  Treasure from above,
Keep her, Our Heavenly Father
  Safe in Thine arms of love.

THE WAYS OF BOYS.

"It isn't a habit of mine to make more remarks about my neighbors and their ways than I can really help," exclaimed Mrs. Pratt, one evening, "but the way Mrs. Jones is bringing up that son of her's, is not for the best. Not to say that she don't pay attention enough to him, for she is altogether too particular about little earth stains which soap and water will readily remove. Why, to-day she whipped him because he had played in the street and was consequently covered with dust; but when, later on, he told her a deliberate falsehood it passed unheeded. Is that a proper way to bring up either boy or girl? I wonder what kind of a man he will make?"

There are many mothers, who if they keep their children faultlessly clean and neat, think their duty done. They forget that the little ones have characters for which the mothers must lay the foundations. One little fellow the writer has in mind is most particular that neither spot or speck shall mar his neat clothes or linen. He is, in fact, a model to whom mothers of other little boys point in striving to make them careful. It is indeed a pleasure to see the little fellow so careful, but his mother is ready to punish or scold him for the slightest spot or rip. Yet she permits him to tell her doubtful stories, answer her saucily and keep whatever he finds (?) which, needless to say, is quite too frequent. She never investigates into these affairs, which appear trifling enough now, but who knows into what they will develop? Is it not the very same as cultivating such traits.? It is encouraging them, at least.

Disobedience is his main fault. When he was little of course his every whim was humored, and whatever he did and said was "cute." When, finally he became too unruly, it was too "late to mend." Whippings, scoldings, threatenings—all were of no avail. If now his first disobedience had been punished he would remember that his parents were the masters, but as it is now, he must always have his way, or trouble follows. Whippings should never be advocated. Such form of punishment should not be resorted to by enlightened parents, and it would never have to be done if they would show their authority before the little one is three or four years old. If one can control a child then, it can safely be said that he will always be obedient. A whipping is most humiliating after that age, and is always remembered by the child with indignation. Some mothers need never resort to any form of punishment, for a mere look is enough to show the children that they must obey. Even holding the hands of a tiny babe firmly when he shows temper will soon quiet him. One needs to rule with firmness, and yet love must be uppermost.

Children should never be promised that which cannot be given them; neither should lies be told to them. It is surprising how soon they will take example. It is a true and happy mother who has the implicit confidence of her children, even after they are grown. It is the parents' duty to teach their children to have respect for others. A saucy, impudent child is most disagreeable, and very often must be tolerated by its parents' friends for the sake of the friendship. Many a mother, rather than hear of one fault in her child, would sacrifice the best of friendships. This occurs very often, and it is decidedly foolish. No child is perfect and it certainly does not help him to overcome any of his ugly traits when his mother encourages them in such a manner. The children, too, should be permitted to fight their own battles. It is only natural for a mother to think that her boy is right and the neighbor's boy is wrong, but for all that let the boys quarrel and come to blows if they please, without the mothers' interference. If they come into the house and complain it is better to keep them in and silence their complaints, than to rush out and "fight" for them. Such actions on the parts of mothers have caused much ill feeling and strife between neighbors and friends. Children will quarrel, no matter who or what they are, but their disagreements would seldom amount to much if settled among themselves.

Another thing which would be of benefit to the boy and his mother would be to teach him housework. Possibly the making of cakes and pies would not be of use, but the ordinary work about the house can be done as well by boys as by girls. Of course if there are girls in the family a boy would resent washing dishes or scrubbing a floor, but where one weary woman with a number of big boys around must do all her work they should be taught to help her. One of the loveliest of men—a refined, patriotic gentleman—was taught by his mother when he was but a little boy to do houseowrk. She never was a strong woman, and, when this boy was not more than fourteen years old, she died, leaving to his and his father's care an infant. The boy from that time kept house for his father, doing washing, ironing, baking and all. He was looked upon by friends and neighbors as a marvel; but his father was a poor man and help could be ill afforded, so the boy took up the work cheerfully. To know that he succeeded one needs only to see and talk to his brother, now a fine, manly young fellow, whom he reared. To-day he is a well-to-do, respected citizen, supporting his father in his old age, and happy with a charming wife and family.

No one need say that boys cannot learn housework. They do not necessarily become effeminate; instead they will learn enough to help themselves when there is no one else to do for them. In our big cities there are thousands of young men who live away from home. Most of them cannot thread a needle or sew on a button; as a rule, a man with thread and needle in his hands is as helpless looking as an infant. If the laundry where their clothing is washed does not do their mending, or unless some kind-hearted landlady takes pity on them, they must either wear ragged and buttonless clothes or buy new. This is a matter which every mother ought to attend to, for she will not always be with her boy, and, like as not, he may marry a woman who either knows not how to mend or care less whether it is done or not.

THE MOTHER'S VACATION.

Most mothers have a notion that the house and home would come to ruin if they were to leave it for one or two weeks, so they stay at home from one year's end to another. Each member of the family, the father included, probably goes off on a visit or on some tour as soon as the work will permit, but no one seems to think that the mother needs a vacation. It may be her own fault that they think so, for she may have grown into the belief that her family could not exist without her presence, and she has probably impressed the idea upon them. What would they do if she were taken helplessly ill? They would simply have to get along, that is all. So, too, while she is away enjoying herself they will find some way out of the difficulty.

Leave the work to the girls for a week or two; banish all care, and go away somewhere and see new sights and faces. If the family at home misses the familiar face they will no doubt appreciate its owner when she returns. In that way it will do good all round. A two-weeks vacation will be of vast benefit to the weary, over-worked mother and possibly add years to her life. Young people may be thoughtlessly selfish where their mother is concerned, because she has always given up her pleasures for them; but if they could only know how much good it would do their mother they would give up some of their pleasures that she might enjoy a vacation. "Mother, home, and heaven," is a beautiful motto, but we want mother in the home, not in heaven, so long as we can help it.

JAPANESE COOKERY.

Ragout of Wild Duck.—Draw the birds, put an onion inside and skewer slices of bacon over the breast, pour a little water in the pan, and bake half an hour. Carve each duck into eight pieces and lay them aside while you make a thin brown sauce sufficient to cover them; add a minced onion, a bay leaf, the pieces of duck and the gravy from the dish and pan, and simmer gently until the birds are tender. Add half a pint of mushrooms and two tablespoonfuls of sherry, and serve with a border of fried bread.

Grouse Salad.—Take a large, rather deep pletter, and in the bottom lay washed, dried and nicely shredded, crisp lettuce; on this arrange symmetrically the joints of a grouse roasted rare; garnish with hard boiled eggs, and serve with a dressing made as follows: Beat until smooth the yolks of two eggs, mix with them two tablespoonfuls each of finely chopped tarragon-chervil and shallots, a teaspoonful of salt and half as much pepper, with a little sugar; to this add gradually 12 tablespoonfuls of oil and four of Chili or tarragon vinegar. This sauce should be smooth and thick.

Grilled Ducks.—Cut the duck open down the back and flatten the breastbone. Rub the duck with salt and pepper and put it on a gridiron. Have a bright, clear fire and cook to a nice brown. A delicious sauce for eating ducks may be made by heating a generous teaspoonful of dry mustard into a tumbler of currant jelly.

Young Ducks Fried.—Cut the ducks into six pieces each, wash each piece and roll in flour, sprinkle salt and pepper and a tiny bit of dry mustard over each, and then dip in a beaten egg and bread crumbs and fry in butter to a nice brown. Slice some small tomatoes and fry in the same dish with the ducks. Put the pieces of duck in the center of a heated dish and place the tomatoes around them. Meanwhile cook some French peas, and make a border around the tomatoes. Scatter chopped parsley over the whole, and serve.

JAPAN PROTECTS RAILWAYS.

It has happened in Europe that individuals have thrown themselves before an advancing train in the hope of recovering substantial damages from the railroad companies. In Japan such an attempt would be futile. The Japanese argue, that since the train cannot get out of the way, men must, and the father of a child killed by an engine was fined heavily for allowing his child to cross the line while a train was approaching. In a like manner the owner of a cow was punished for allowing the bovine to commit suicide by charging an express.

AGRICULTURAL

PREPARING FOR MARKET.

Much of the profit which should be derived from the poultry industry or from the lesser flocks of the average farmer is annually lost, either through a greater or less degree of ignorance concerning the requirements of the poultry market or through neglect of minor details. The weekly market reports give ample evidence of the lack of method or thoroughness, both in the rearing of poultry and in the final preparation for market. The incubator is filled or the hens are set with eggs that have nothing to recommend them but the simple name of eggs. The process of incubation goes on and the chicks are born into the world to fight life's battles as best they can. Having lived a brief life of neglect, and perhaps starvation, they are hustled off to the market, often without a thought as to their real fitness for the purpose for which they are intended. As a direct result of such neglect, the markets are dull and prices are low, not because there is an overproduction of poultry, but because the quality of the stock is such as the better class of consumers will not use at any price. The stock goes slowly to the medium and poorer classes of buyers at low prices, while the better classes shun the market until they are satisfied that good poultry may be obtained. Leaving the question of "how to start market poultry" for future consideration, we will present a few thoughts relative to feeding, and then pass on to the final preparation for market. During the period of growth the chicks should be fed liberally of such material as will not tend to fatten, but will aid in the highest degree to develop bone, muscle and feathers. Cracked corn, wheat, bran, cooked vegetables, screenings, table scraps and some animal food in variety make good rations for them during this period. As the time for marketing draws nigh, a change in the mode of treatment as well as a change of food is required. The quickly-fatted poultry is always the most tender and juicy, and as it is also a matter of economy to fatten as quickly as possible, all efforts should now be directed to that end. It is no longer necessary that they should have the bodily exercise so essential to fowls and chicks that are intended for a longer life. About two weeks previous to slaughtering they should be confined in small coops. An excellent arrangement is to have a long compartment coop, so that four or five may be put in each compartment. Smaller coops should also be provided, so that any quarrelsome individuals may be placed in solitary confinement. Fighting, quarrelsome or restless fowls or chicks do not fatten well. In order that the best results of the fattening process may be obtained it is necessary that the fowls be kept perfectly quiet. The coops should therefore be placed in a position as will prevent the inmates from seeing any of the outside poultry, and they should be visited only at meal times. If the coops be kept in semi-darkness it will be all the better, though it will be necessary to admit more light while feeding cornmeal contains more fat-producing qualities in proportion to the cost than any other article, and this should form the bulk of the food during the process of fattening. Fowls will eat more of it, however, if it is offered in various forms. Mix the meal with water for one day's feed, and the next day mix it with milk. Occasionally give a small quantity of cook-vegetables with it, and once a day feed a little beef scraps or other animal food. Add salt in about the same proportion as you would for table use. If some condiment, such as aromatic seeds or cayenne pepper is mixed with the feed it will increase the appetite and promote the health of the fowls, and impart a delicate and most agreeable flavor to their flesh for the table. Fresh air and pure water are indispensable. The feed must be clean and sweet. Feed only what they will eat up clean, beginning in the morning as soon as the fowls are able to see, and give four meals a day—the last one as late in the evening as they can see. Absolute cleanliness is necessary and the coops should be constructed with this end in view. A good plan is to provide extra floors for the coops in such a way as will allow them to be removed for cleaning and afterwards shoved in place again. They must be cleaned once a day, and if a small quantity of litter is scattered over the floor it will aid much in keeping them clean. No roosts are necessary.

The slaughtering should be done as soon as the poultry is in prime condition. To continue the feeding after this condition is reached will be at a risk and a loss of food that would materially diminish the profits of the enterprise. Any coagulation of blood in the veins would tend to discolor the meat, hence the killing should be done in such a way as to cause the blood to flow freely. The most humane method of killing should be employed. If the heads are to be left on, the better plan is to cut off the main arteries in the roof of the mouth or upper part of the throat, but this should always be done by those who thoroughly understand the work. If the heads are not to be left on, the block and hatchet are the best instruments for slaughtering. Poultry looks better and often commands a higher price if it is picked dry than if scalded. The natural appearance and plumpness will also be longer preserved if it is dry-picked. To have poultry well-dressed, preserving its natural color and freshness is a matter of great importance as a factor in determining prices and securing prompt sales. The extra pains taken to make the stock look as attractive as possible are generally repaid in a substantial manner. Whether poultry is to be scalded or dry-picked, the sooner it is done after killing the better. In either case remove the feathers as quickly as possible, beginning at the head and pulling them off backward and not downward, so that the skin may not be torn. Boxes are preferable to barrels for shipping poultry, as they can be arranged in more attractive layers and shown to a better advantage. Even trifles like these seem to sometimes attract more and better buyers. A careful study of the business of marketing poultry would be the means of convincing producers and shippers that it lies within their power to materially enhance the value of their commodity and increase their profits.

BUILDING AN ICE HOUSE.

In building an ice house the chief points to be considered are the exclusion of air from under or around the body of ice, proper ventilation over the ice, a broken line of conductivity of heat, proper surface drainage around the ice house, too little or too great use of sawdust and sufficient spouting to catch and carry away the drip of the ice house roof. Any little crack that admits of the inflow of warm air will soon play havoc with a body of ice. Hence water-proof paper should interline the walls so as to exclude every possible chance for the admission of a current of air. By a broken line of conductivity is meant a perfect space of dead air, the space extending from sill to plate and through the corners. So that if the house is constructed by making twin walls, these walls shall not touch except at the top and bottom. Any one who can appreciate the importance of this fact may have his doubts removed by laying one end of a scantling on the ice and then allowing the other end to stick out through the wall into the air. This is the point of chief difference in the construction of a ice house and a silo. The silo only requires that the air be excluded, while the ice house requires the exclusion of both heat and air. If there be too much sawdust placed around ice, it is liable to ferment and develop heat to such an extent as to melt the ice. Many a novice in putting up ice has lost his crop in this way. Four inches of sawdust or chaff is sufficient to place under the ice, and eight inches is sufficient on the sides of a house with a single wall, and four inches in case of a twin wall, and in case of a triple wall there need be no sawdust except at the top and bottom.

A twin wall is made by boxing the studding on both plates and sills so that they shall alternate with each other. Two by six may be used, and they may be placed two feet apart. Twelve-inch boards will answer for plates and sills. This permits each studding to project two inches past the center of the wall and prevents the air current from setting. The studding must be prepared with waterproof paper and then ceiled. The triple wall is made similarly b ywidening the sills and plates and introducing another wall. In the matter of a door for a farm ice house, we prefer to have the door in the gable end and climb into the ice house by means of a ladder. This obviates all danger of melting by air leakage and insures the taking down of the ice layer by layer. A little compound pulley hung to the rafters will enable any man to lift 250 pounds of ice at pleasure and drop it from the door to the ground. The ice must be elevated into the house with horse power, which is easily done by backing the ice wagon under the house door, then placing a chute, one end in the wagon, the other in the door. Deliver the ice to the chute by hand, then run a rope behind the bottom cake, extending it properly over pulleys, and a horse will slide three or four cakes up the chute at a time. For a dairy of ten cows it requires about 250 pounds of ice a day. For a family refrigerator it requires about twenty-five pounds a day for drinking water, making a total daily consumption of 300 pounds. The shrinkage of ice amounts to about forty per cent. The period in which ice is used runs over about 120 days. It therefore appears that a space for about eighteen tons of ice will be required for ordinary purposes. A building twelve feet square and ten feet high will afford this space, including the packing room for sawdust.

VENTILATION OVERDONE.

Within the limits of my experience, the warning to ventilate the cow stable is about on a par with the great anxiety of some writers that dairymen should not over-feed their cows, writes L. S. Hardin. We might as well warn men not to be too good, too honest or too cleanly in their habits, for fear that they might become fanatics on these subjects. To be sure, some cow stables need ventilating, but should the whole roof be taken off such stables, and the cows exposed to the starry heavens, that would not remove the filth from those stables. We are told that numbers of air shafts two or three feet in the clear should extend from the floor up over the cows' backs and out at the roof, with other ventilators coming from outside at the floor and opening over the cows' backs for fresh air.

This I presume, presupposes an air-tight, hermetically sealed cow stable, the approximation to which I have never seen unless it was in a stone basement under ground, where cows should never be put. My notion is that cows should stand on a floor well drained and dry, with plenty of good, dry bedding, and the stable kept clean; and there should be space enough above the cows for ample breathing room.

If I saw a man filling his stable with ventilators I would suspect he intended leaving the droppings of the cows to lie in the stable for a week at a time. The hired man would certainly think that way and act accordingly. There is such a thing as making convenient in this world.

COPPER COINS FOR RUSSIA.

The Birmingham mint has just received a huge order from the Russian Government for copper coins. The total number of coins required is over 70,000,000. The coins, which consist of three, two, one, half and quarter-kopeck pieces, are already being struck off.

MISS ZELMA RAWLSTON.

A CHARMING SOUBRETTE WHO ATTRACTS LARGE AUDIENCES.

She Tells Something of the Hard Work Necessary to Make a Successful Artist—Many Break Down Under the Strain—An Interesting Chat With a Telegraph Reporter.

From the Quebec Telegraph.

Those who have attended the performance at the Academy of Music this week, will readily concede that Miss Zelma Rawlston is one of the brightest soubrettes on the stage. She is a clever musician and a charming singer, and as an impersonator shows a talent considerably above the average. She has winning ways, a mischevous twinkle in her eye, and a captivating manner. Her magnetism for drawing large audiences is not alone confined to the stage, as she is possessed of a character which is pleasing to come in contact with. It is full of good nature, amiable qualities, and a charm that endears her to all those who have been so fortunate as to have made her acquaintance. A Telegraph representative had the pleasure of an interview with Miss Rawlston which resulted in a biographical sketch of her life being published in these columns on Saturday. During the course of the interview, Miss Rawlston let out a secret, which she consented to allow the Telegraph to make public. For many years she has devoted the best part of her time to study, sometimes practising at the piano alone for 10 hours a day. It is not therefore astonishing, that under a strain of this kind, she began to feel the effects upon her nervous constitution. She is of a robust build, and apparently strong physique, and stood the strain without interrupting her studies, until she had perfected that which she desired to accomplish. Like many other artists who have gone before, she completed her work, graduated with the highest honors, and prepared to enter upon her stage career. The reaction of over study, and long hours, soon began to tell upon her, and although it did not interfere with her climbing the ladder of fame as an actress, she very soon became cognizant of the fact that she was suffering from a strain on the nerves, which threatened sooner or later to result seriously to her health. Her sufferings did not interfere with her engagements, but prevented her from participating in pleasure of any kind. The nervousness increased to such an extent that she became a victim to insomnia, and slowly her digestive powers gave out, and she was fast becoming a chronic sufferer from nervous debility. After trying many remedies and prescriptions, she one day read an advertisement in one of the daily papers referring to the complete recovery of a similar case as her own, with the aid of Dr. Williams' Pink Pills. She had tried so many patent remedies that she almost despaired of trying any more. Something seemed to influence her to test this preparation, and she ventured to purchase one box of the pills. Before she had used half of them, she began to feel an immediate improvement in her condition, and by the time she had used two or three boxes, she was a different woman entirely, and to-day there are few actresses who display a better example of perfect health than our representative found Miss Rawlston in when he called upon her last week. The subject was suggested by our reporter seeing a box of the Pink Pills in Miss Rawlston's possession. "I always carry them with me," she said, "and would not be a day without them; although I do not take them regularly, I find them a very beneficial stimulus for one in our profession. If the assertion of the benefit which these pills have worked upon me will do the public any good, I am perfectly willing that my name should be mentioned, and that the facts should be given to the public."

Miss Rawlston's permanent address is in care of her manager, Mr. Tom McGuire, Room 5, Standard Theatre Building, New York City.

DISTRIBUTING THE MAIL.

An Incident of the Sudan Campaign.

Any one who has known what it is to wait day after day in some out-of-the-world nook for letters which were all the time safely reposing in some neglected corner of a sleepy postoffice, can appreciate the story that is told of Lord Wolseley by Mr. Nourse, who was with Her Majesty's forces through the Sudan campaign.

At Korti Nourse went into the postoffice to look for some letters. The postmaster was a native, and not much used to handwriting. He made a superficial examination of a big pile of letters and papers, and said there was nothing for the applicant. Nourse asked to see the pile of letters, and while he was looking them over a man with nothing to designate his rank came into the office. He took in the situation at a glance.

"Let's clear this thing out," he said.

They jumped on the counter and proceeded to "clear it out" by first bundling out the postmaster. Then they began a careful examination of the postoffice, and found it congested with mail for the army. They searched every nook and cranny, throwing the letters for each regiment into a different pile, and heaping up all the newspapers in the centre of the room. Then they went through each pile and separated it into companies. Before night every letter was in camp and distributed, and the next day the papers were out.

Nourse did not know the name of his companion in the benevolent deed, and when he asked, the answer was, "They call me Charlie."

Some time after Nourse found it necessary to see the commandant, and sitting near the tent to which he had been directed he saw his companion of the postoffice.

"Hullo, Charlie!" he said, "I'm looking for the commandant. Where shall I find him?"

"Well," said Charlie, "you won't have to look far. I'm the commandant. Come inside and have a bit to eat and drink."

It was Lord Wolseley.