# REGINA FAIRFIELD;

—OR—

## A TERRIBLE EXPIATION.

CHAPTER VIII.—(Continued).

"I said everything I could say to your injury, Wolfgang, and, having done so, I come to tell you of it—not in defiance—but in frankness."

"God bless you, Fairfield! there! I believe this is the first time in all my life, at least since my angel mother went to heaven, that I have prayed; but happy love makes one grateful and devout. God bless you, Fairfield, for you were true to your sister, to my bride! my idolized Regina! You were right, to tell her all you know, which was—nothing; and all you suspect, which was—something less! But Fairfield, my dear fellow, having made up my own mind to marry her, it is quite settled! Let your conscience rest, for you cannot help it! What is your eloquence to mine, when I love her? What is the power of all men and devils over her, compared with mine, when she loves me? It is settled. All earth and hell could not part us now! It is settled. I wrote to my father this noon. I shall take my wife to Paris immediately after our marriage. I intend to make our home there for many, many years—perhaps forever! France is really the only civilized country in this barbarous world! Paris, only, is really enlightened or beginning to be. Yes! Paris shall be our home. Go with us Fairfield, will you not?"

"No! to that modern Sodom I will never go. You, Wallraven, if I know you, will never like a place where the sanctity of home and hearth is unknown! You will be only, at best, a refugee in Paris—from what I suppose—nay, I hope—I may never know."

"Yes, you will know, some day, when I can tell you my humiliating secret proudly! Then you shall know!"

"God grant that you may be able to do so, Wolfgang, my brother!"

Regina at this moment entered the room, every sign of displeasure vanished from her radiant brow.

I made no further opposition. I crushed down in the bottom of my heart my foreboding fears, and tried to hope. Now that it was useless to look on the dark side, I turned resolutely to the bright one, which was really very bright. Wolfgang—young, handsome, talented, accomplished and wealthy—he distinguished graduate of the university, now ranging with the glory of his recent collegiate honors, adoring my sister and adored by her. Yes! I would look only on this side of the picture, where all was brilliant!

The next day we received a visit from Bishop L——, under whose care Regina had traveled North. He condoled with us upon our misfortune when he came, but congratulated us upon our firmness and gayety when he went away.

I promised to return his call; and, accordingly, upon the second day I did so, and took that opportunity of informing him of my sister's contemplated marriage with Wolfgang Wallraven, and of unfolding to him my desire to enter a course of theological reading for the purpose of taking holy orders. I told him how long this had been on my mind; how long, even before I dreamed of a possible loss of fortune.

He highly approved my design, and placed his library at my service, inviting me at the same time to return with him to the South, and take up my abode for the present at his house.

There were many reasons why I should feel no scruple in accepting the assistance of the venerable old man. He had in his youth been indebted to my grandfather for his own education, and subsequent establishment in the church in which he had risen to such high honor. Now, in his age, he had wealth, a large house, an extensive library, and but a small family, consisting of his wife, one son, and a daughter. He seemed very anxious to assist me and soon overruled my faint objections.

I told him, however, that it would be impossible for me to return with him, or go South at all, until after my sister's marriage, when I promised to do so.

When I returned I found that Wallraven and Regina had walked out together. They did not return until the dinner hour.

I pass over two weeks, the mornings of which were spent in walking, or driving out, or reading, music, or conversation at home; and the evenings, in attending lectures and concerts abroad, or in some social pastime in our own parlor.

Regina was proudly, though bashfully, joyous.

Wallraven exhibited a haughty and happy self-consciousness that became him greatly. Every day his step was more stately and elastic, his eye more steady and commanding. The regiment spirit was assuredly triumphant now!

At the end of two weeks, early one morning, he entered my chamber and laid before me two papers, indicating the one that I should read first.

That was a letter from his father, Mr. Wallraven, giving consent to his marriage, and filled with affectionate expressions of regard for his bride and earnest prayers for the happiness of both, regretting that his infirmities must prevent his traveling North to be present at their marriage, and pressing Wolfgang to bring his wife to Hickory Hall immediately after the ceremony. His letter ended with a message of affection and esteem for myself, a fervent tender of service, and an invitation to accompany my sister and her husband to Virginia. The letter was like the old gentleman himself, full of delicate beneficence, exalted love and magnanimity, yet through all betraying an undertone of sadness, solemnity, almost gloom. I was deeply affected on reading it.

Wolfgang slipped it from my hand and placed the other paper before me.

This was the attested copy of a deed settling one hundred thousand dollars on Regina Fairfield. I read this twice, or thrice, before I looked up to see Wallraven leaning over my chair with an expression of generous satisfaction.

"Why, what is the meaning of this, Wallraven?" inquired I, with the feeling and the tone of embarassment.

"It means to express my own and my father's deep sense of the high honor Miss Fairfield confers upon us in bestowing her hand on me!" he replied, in a sad, earnest, and somewhat bitter tone.

"But this is wrong, utterly wrong, Wallraven. Regina's whole fortune now does not amount to more than three thousand dollars — a sum scarcely sufficient to provide the trousseau of a Wallraven bride. If you will have her, in the name of Heaven take her; but do not think of giving so much where nothing is given in return."

"She gives me her priceless self," he answered, almost mournfully; then, after a short pause, added: "I am glad that it is so. I am glad that she is dowerless. I would confer everything upon my bride; receive nothing from her but her love, and still be her debtor, and still tremble for—— Oh, God!" he ejaculated, abruptly pausing.

"Regina herself, for the reason that she brings you no property, will object to receiving this munificent settlement."

"She must not! It is the time-honored custom of our family. It has always been the rule of the Wallravens to settle that dower upon the lady whom their heir should select as a bride, and who should respond to his love. Her fastidiousness must make her no exception to this rule. Indeed, her refined delicacy and pure, high pride will prevent her seeing the matter as you do. She will not for a moment degrade her sentiments by mixing them up with these subjects!"

It was this that the wayward and erring, but generous, fellow ever deified even the greatest faults of his betrothed. I felt, when he spoke, that, with all his eccentricities, he was so much better than Regina as to be utterly blind to one thing which was quite apparent to me; namely, that as some diseases infect the whole physical system, so pride pervaded the whole mental and moral being of Regina Fairfield. Pride was the life of her love for Wallraven. Had not Wolfgang Wallraven been the eldest son and heir of an ancient and immensely wealthy Virginian family, living in her own old ancestral neighborhood—had he not been singularly handsome in person, graceful and dignified in manners, brilliant and profound in conversation, and endowed with genius that gave promise of an illustrious career—he never could have made so deep an impression upon Regina Fairfield's imagination and heart.

While seeing this, I saw in every glance, tone, and gesture of Wolfgang, that he must have worshipped her under any circumstances. How passionately fond he was of her! How entirely devoted to her service! How patient—he, the wilful, haughty, sarcastic Wolfgang — how patient of her arrogance, her cold exactions! It always seemed to me that my beloved Regina walked in the moral illusion in which she had been brought up, as if the world had been created for her use and the people for her service. She accepted the most arduous and unremitting, and even the munificent marriage settlement, with such real and sovereign nonchalance, as such a mere matter of course, deserving neither acknowledgement, gratitude nor remembrance. And this regal indifference, which would have grieved me deeply, had I been in Wallraven's place, never affected him in the least.

(To be Continued.)

## FIDELITY'S REWARD.

### Handsome Dowry Left Servant Who Deferred Wedding.

A romantic wedding, which for many years had been delayed owing to a woman's promise, took place at Sowerby, near Thirsk, in the North Riding of Yorkshire, England, the other day.

For nearly a quarter of a century the bride had acted as confidante and housekeeper to a maiden lady, who possessed considerable means. Many years ago the housekeeper met a gardener, and was wooed by him with success. But the housekeeper had promised her mistress to stay with her until she died, and so the love story became one of patient waiting.

Three or four weeks ago the mistress died, in her 90th year, leaving to her faithful housekeeper her house, plate and furniture, as well as $5,000 in money.

Many messages of congratulation reached the bride and bridegroom from friends who knew the story of their courtship.

## FOLLOWED INSTRUCTIONS.

"Why didn't you put this watermelon in the ice-box, as I told you?" asked the mistress of the maid. Then Maggie, the maid, grew indignant.

"I did, mum."

"But it isn't cold."

"No, mum. How could it be? I had to take the ice out to get it in."

## HE HAD IT.

"Have you a modern street railway system in your town?" wrote the eastern capitalist.

"Our street railway system," wrote the western real estate agent and town boomer, in reply, "is strictly up to date. Forty-seven persons here have been run over by the cars or knocked off the track in the last six months alone."

# LORD MAYOR OF LONDON

### HE IS A STRONG FRIEND OF CANADA.

### Mr. W. Vaughan Morgan Is a Modern Dick Whittington—A Friend of Canada.

Mr. W. Vaughan Morgan, who was inducted as Lord Mayor of London recently, is not only a modern Dick Whittington, having risen from office boy to the highest position in the gift of his fellow-citizens, but he is also a valued friend of Canada, writes a London correspondent.

Regarding his election to the Lord Mavoralty, Mr. Vaughan Morgan frankly admits that this possibility did not present itself until within quite recent years, although he read the story of Dick Whittington, the humble apprentice lad and his wonderful cat, at an impressionable period of his life. His youthful ambition, however, was fired by the old nursery romance.

Mr. Morgan is, in a sense, Lord Mayor by accident. Before a man can reach the Chair he must first become alderman and serve as a sheriff. Generally a man becomes an alderman after an active career as a Common Councilman, his efforts in that capacity commending him to the electors in his ward. But Mr. Vaughan Morgan was elected alderman in spite of the fact that he was never a member of the Common Council, and had taken no part in ward matters.

In 1898, the year when, in the ordinary course of events, his turn would have come to serve as one of the sheriffs of the city of London, illness caused by overwork prevented him from taking office, and he became senior sheriff in 1900 instead.

### "DO THINGS THOROUGHLY."

Now he steps into the office proudly as one who appreciates the trust and respect shown him by his fellows and realizing the importance of the work which lies before him is ready to do it as conscientiously as he has done all the work falling to him in his long life of 74 years.

"I believe in doing things thoroughly," has been the mainspring-creed of Mr. Vaughan Morgan's career. If he is asked by a young man starting out in the business world what course he would advise him to pursue in order to be successful, his reply is the old admonition, which with all the use that has been made of it has never yet worn thin: "Whatsoever thy hand findeth to do, do it with thy might."

### COMMENCED AS OFFICE-BOY.

The Lord Mayor-elect left school when he was fifteen. Today, he thinks that, even for a commercial career, a boy should stay longer at school, and at present it is the case at Christ's Hospital that boys generally remain until sixteen or seventeen. Although he had not the advantage of another year or two at school, he has often said that, during the first year he spent in business he learnt more that was of use to him, not only in the bank in which he was employed, but in life generally, than he could have hoped to gain in school. With astonishing rapidity, making surely a record in quick promotion, he became chief cashier in the National Provincial Bank in Manchester, resigning that position at the age of twenty-four in order to join his five brothers in a business of general merchants and bankers.

### REWARD OF HARD WORK.

"I had not more brains than my colleagues in the bank, but partly by good fortune, and largely, I believe, by doing my work as promptly and thoroughly as I could, I rose from the bottom to the top." Such is the unassuming explanation of his bank career. The remainder of his business life has been a steady progress in prosperity and influence. This firm of six brothers working together is a remarkable thing, and something of an object lesson. Brothers do not always agree, two brothers may be good companions, and sometimes three may be found to run comfortably together; but six all of one mind, is almost a miracle!

### A FRIEND OF CANADA.

Alderman Vaughan Morgan is a member of the Board of the Hudson's Bay Company. We frequently hear of the romance of commerce, and in this great company, with its agents dotted about the wild and solitary regions of Northern and Northwestern Canada, lies a story of romance which no other commercial enterprise can surpass. Consistent with his thorough methods throughout his business life, Mr. Vaughan Morgan felt it his duty, on taking up this new business engagement, to visit Canada and journey to some of the stations of the company to see for himself the men in whose affairs his new interest was concerned and the life and work which fill their years. He found this tour, in 1899, one of great interest. Canada then was not so prominently before the people of this country as it is now, and the advocates of emigration to Canada as a desirable thing for the surplus capable population of these islands were neither so numerous nor so readily listened to. But Mr. Vaughan Morgan has never hesitated to commend that great Dominion as a plendid field for the young man who does not find a place for his energies in the Old Country.

### EMIGRATION FOR YOUNG MEN.

Mr. Morgan has often expressed the opinion that young men will more and more have to regard emigration to one or other of the colonies as a sphere of life. Hitherto there have been the professions—the law, the army, and others, and the commercial world—and while these professions will always require their supply of young men to take the place of those who fall out of the ranks, it must become increasingly necessary as years go on for healthy and energetic young fellows to think of something else than these openings. There is still in England a substantial remnant of the old idea that to take ship and sail away, even to one of the colonies, is to cut one's self off from the Old Country; but as the Imperial idea grows and strengthens, it will be realized more and more that to go to Canada or Australia is not to go abroad, but only to another part of the homeland, for, as traveling facilities increase, people will become accustomed to greater distances than the limits of the British Isles contain. The young men of the immediate future, therefore, will look forward as naturally to a life in Canada as in the Temple or in Fleet street, or in educational circles.

A woman may be shy on birthdays without being behind the times.

Narrow-minded men and women talk about persons instead of things.

Of course, it's the proper thing for a man to have a back bone, but he should remember that it is jointed.

# The Home

## DAINTY DISHES.

Fritter Batter.—Beat an egg without separating the white and yolk. Add half a cup of milk and stir gradually into three-fourths a cup of flour sifted with one-fourth a teaspoon of salt. Let stand an hour before using.

Potato Cake.—Mix together one pint hot mashed potatoes, one teaspoon salt, one tablespoon butter, two tablespoons milk enough to roll out like paste. Cut in squares and cook on greased pans in oven. This can be prepared after noon meal and just before tea time can be put in oven.

Pop Overs.—One cup sifted flour, three-quarters cup milk, one-quarter teaspoon salt. Blend flour, salt, and milk to a smooth paste. Break in egg and beat for five minutes with an egg beater. Pour into buttered dishes and bake in hot oven.

Marmalade Tart.—Line a pie-plate with pastry. Fill with peach or apple marmalade. Cover the top with rings cut from pared and cored apples, sprinkle with lemon juice and dredge lightly with sugar. Bake about half an hour. Serve hot, plain; but for a company dish, serve with whipped cream or ice cream.

Cake with Fruit Filling.—Make a layer cake by any preferred recipe for white cake. For the filling boil one pound of sugar with a half cup of boiling water until it will spin a thread. Pour slowly on to the white of two eggs beaten stiff. Beat for a few moments, then add one-half cup of shredded citron, one-half cup of blanched and chopped almonds. Stir the fruit into the icing gradually and beat until cold. Spread between the layers of the cake.

Graham Griddle Cakes.—At noon dissolve one yeast cake in warm water. At night add one level teaspoonful of salt, two cups of graham flour and water to make a batter. In the morning add one level teaspoonful of soda dissolved in warm water. Save one cup of batter to be used each night in place of yeast cake.

Quick Biscuits.—One quart of flour, two heaping tablespoonfuls of lard, two cups of sweet—if you can get it—new milk, one teaspoonful of soda, two teaspoonfuls of cream of tartar, one saltspoonful of salt. Rub the soda and cream of tartar into the flour and sift all together before they are wet; then put in the salt and the lard, rubbed into the prepared flour quickly and lightly; lastly, pour in the milk. Work out the dough rapidly, kneading with as few strokes as possible. If properly prepared, the dough will have a rough surface and the biscuit be flaky. The dough should also be very soft; if the flour stiffens it too much, add more milk. Roll out lightly, cut into cakes at least half an inch thick and bake in a quick oven.

Imitation Maple Syrup.—Boil one dozen clean corn cobs in water enough to cover for three hours, adding more water as it boils away. Then strain the water, and add enough sugar to make a syrup. Let it just boil. Light brown sugar is best, as it does not granulate as readily as coarser grained sugar.

Custard Pie—Line a pie pan with rich crust. Beat two eggs slightly; add a pinch of salt, three heaping tablespoonfuls of sugar and one and one-half cups of milk. Flavor, pour into the crust and bake in a slow oven.

Chocolate Icing.—One cup of sugar, four tablespoonfuls of unsweetened chocolate. Stir and boil until a little dropped in cold water can be gathered up into a ball. Stir until slightly cooled, then spread over the cake.

## EGGLESS RECIPES.

No. 1—Water Muffins—One pint of flour, one tablespoonful of lard, one tablespoonful of butter, one saltspoonful of soda, one saltspoonful of salt, one tablespoonful of yeast, and as much water (milk warm) as make a stiff batter. Work the shortening well into the flour, then add the water—last of all, the yeast. When well risen, stir, drop from a spoon, and bake.

No. 2—Doughnuts.—Take one quart of flour and three teaspoonfuls of baking powder, and sift together; piece of butter size of an egg, one cup of sugar, one pint of milk, a little nutmeg, one dessertspoonful of cornstarch, mixed in the milk. Rub the butter in the flour and powder, put in other ingredients, mix to a soft dough, add more flour if needed, roll one-half inch thick, fry in hot lard to a delicate brown.

No. 3—Cream Griddle Cakes.—One quart of flour, two tablespoonfuls of baking powder, one teaspoonful of soda, salt and flour to make a batter.

No. 4—Spice Cake.—One cup of sugar, one-half cup of butter, one-half cup of molasses, and one scant teaspoonful each of cinnamon, allspice, cloves, and a little nutmeg; beat well together, then add one cup of sour milk, with one teaspoonful of soda stirred in until it is quite foamy. Flour enough to make it quite stiff, and one cup of raisins, floured. Bake slowly and ice when cool.

No. 5—Raisin Cake.—One cupful each of sugar, sour milk, and chopped and seeded raisins; two of flour, one-half cupful of butter, one teaspoonful of cinnamon, one-quarter of cloves, one-half grated nutmeg. Rub butter and sugar until creamy, then add other things. Bake in a moderate oven.

## HINTS FOR THE HOME.

Salt should be added to all water for boiling fresh vegetables; a piece of soda the size of a pea should be added to a large panful of boiling water.

After washing up dishes do not forget to wash out, rinse, and dry dishcloths and towels. If these can be dried in the air it is a great advantage.

To remove a blot of ink or a figure from accounts, use a piece of fine sand-paper pressed tightly over the forefinger. Rub this on the spot till completely erased.

Salt for table use should be dried, and when cold mixed with a little cornflour. If the salt is not perfectly cold before being put in the cellar it is apt to cake together in lumps.

Does starch rot clothes? Yes, if it is left on them very long. It is always advisable, if clothes are to be kept some time unused, to wash them and put them away rough dried.

Washing dish-clothes without soap.—Pour some boiling water on a bag of bran and then strain; add to the water equal parts of powdered alum and powdered chalk. Boil the dirty dish-cloths in this, rinse well, and bleach on the grass.

When restless at night and sleepless, a hot salt bath just before retiring will be most soothing and conducive to sound slumber.

Wax candles become yellow and dirty by exposure to the air; they may be cleaned by being rubbed with a flannel dipped in methylated spirits.

Clean the nickel-plate of stoves with soda and ammonia in powder, using a moist woollen cloth, and polishing it with a leather.

Water marks on furniture are often white and unsightly; apply linseed oil and turpentine in equal parts, rub with a soft rag, and then wipe off the mixture with a clean duster.

Vinegar will remove the disagreeable odor of paraffin from earthen and tin ware. Dip a rag into vinegar and scour the vessel with it.

Potatoes should not be eaten by those who are disposed to get stout, and those who suffer from liver troubles should give them up entirely.

When boiling salt meat or pork, allow twenty minutes to each pound. Salt meat should always be put on in cold water. For ush, allow ten minutes to the pound, and when thick ten minutes over.

When cutting a tin loaf for toast it is best to commence taking slices off the bottom of the loaf instead of at the ends. What is left over after the toast is done is the top, which is useful for table or breadcrumbs.

To remove stains from mahogany.—The following recipe was sent me by a correspondent who says it is well worth a trial. Make a solution of a little oxalic acid and water, and, with a cork dipped into it, rub the discolored parts until the stain disappears. Then wash the wood well with water, dry and polish as usual.

Goose dripping should be clarified three times in boiling water and when cold scraped free from any kind of sediment. This will be found very useful for rubbing on to the chest in cases of croup, severe coughs and may also be useful in cooking. Meat for savory stew, or curry may be fried in a little goose dripping.

Clean your white felt hat as follows: Brush the surface quite free of dust, get some powdered magnesia, and, with some water, make it into a stiff paste. With a small brush smear the whole hat with this paste. Dry thoroughly and brush off the powder with a clean clothes brush. If necessary, repeat the process once or twice. Hats cleaned in this way will look as good as new.

## HINTS ON BOILING.

Boiled meats (except for soup and boiled ham) should be plunged into boiling water to sear the outside and keep the juices in. After it begins to boil it should cook very gently for several hours. Five hours is none too long for a large piece of corned beef, three hours for stewed beef or old fowl, from three to four hours for stewed (so-called) lamb, from four to five hours for an old fowl, boiled whole, and for boiled ham. Ham should be covered with cold water and brought to boil, to draw out some of the salt and smoke. Then pour off the water and cover with boiling; add spices and herbs, if desired, and boil gently. Ham or whole fowl should cool in the water in which it is boiled, to be juicy, and when cold, if wrapped in a cloth wring out of cold water will not get hard. Meat for soups should be covered with cold water and brought to boiling very slowly to draw out the juices. Then it should boil very slowly several hours. Salt should not be added to meats until they have boiled to within an hour of serving time (stews mostly), as it toughens the meat if put in at first. Pot roasts should be browned in a kettle on top of stove on all sides; then add two or three tablespoonfuls of water—just enough to "start" it; cover closely and set where it will cook very gently five or six hours. Turn often; season; and, if necessary, add a very little water from time to time. The water should not be added for gravy until the meat is all done. Vegetables should always be put on to boil in plenty of boiling water, and if "underground vegetables," no salt in the water when boiled plain. But in soups and stews, boiled dinners, etc., always season before putting in vegetables.

If you would have rice light and each grain perfect, it should be washed in several waters, then dropped by handfuls in a "lot" of boiling water, as in cooking vegetables. Let it boil hard for half an hour; drain in colander; sprinkle with salt, and it will be light and fluffy.

## LONGEVITY OF SEEDS.

The familiar statement that seeds found in Egyptian mummy cases have been known to sprout and reproduce their kind when planted is once more called in question by Prof. M. A. Brannon, who points out that De Candolle and others, by careful experiments, showed that few seeds retain their vitality after 10 or 15 years, and that probably 30 years is the limit of vitality for the most vigorous seeds. Professor Brannon adds that seeds from mummy cases, reported as having sprouted, are believed by many botanists to have been slyly put in for purposes of deception.

There might be less trouble brewing if there were fewer breweries.

Some fellows are always ready to lend a hand, but it is generally empty.


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$5,000 REWARD will be paid to any person who proves that Sunlight Soap contains any injurious chemicals or any form of adulteration.

is equally good with hard or soft water.

If you use Sunlight Soap in the Sunlight way (follow directions) you need not boil nor rub your clothes, and yet you will get better results than with boiling and hard rubbing in the old-fashioned way.

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# The Farm

## YIELD OF MEADOWS.

In the United Kingdom very close attention has lately been given to the subject of increasing the yield of grass or hay on meadow land, writes Mr. J. H. Quail, of Liverpool, England. Experiments with a view to increasing the yield have been carried out at agricultural colleges and by individual farmers, and some of the results are now obtainable. One series of experiments has been carried out at the farm maintained by the Lancashire county council, at Hutton, near Preston, England. The experiments have extended over a period of four years, and the results are probably the latest and some of the most reliable obtainable in the United Kingdom. They were conducted under the direction of Mr. John Bayne, M. A. B. Sc., principal of agriculture at the county council school, assisted by Mr. Edward Porter, B. C. Sc.; N. D. A., lecturer in agriculture.

In their report these authorities first allude to the different methods of manuring meadow land, practised in the United Kingdom. A very common method, they say, is to apply farmyard manure year after year. Another method, probably quite as common, is to apply farmyard manure at intervals, and artifical manures in the intervening years. A less common and less popular method is to apply artificial manures every year. The land experimented on had a surface soil, consisting of a black loam of peaty character, about 10 inches deep, and resting on a clay subsoil. Analyses of the soil showed that nearly one-third of it was carbonate of lime. The manures used were: common farmyard manure, nitrate of soda containing 95 per cent. of pure nitrate, sulphate of ammonia, containing 95 per cent. of pure sulphate, superphosphate, containing 35 per cent. of soluble phosphate, and kainit, containing 12½ per cent. of potash, equal to 23 per cent. of sulphate of potash. The prices of these manures in England were: farmyard, 97 cents per ton; nitrate of soda, $13.83 per ton; superphosphate, $16.41; sulphate of ammonia, $58.71, and kainit, $13.39. In the four years, the farmyard manure was applied in January, the superphosphate and the kainit in March, and the nitrate of soda and the sulphate of Ammonia at the end of April. The results showed that where plenty of farmyard manure was available, it might with advantage be used as a dressing for meadows.

Without manure of any kind, crops of hay varying from 38¼ cwts. to 16¾ cwts. per acre per year, giving a total of 174¼ cwts. per acre for the four years, were obtained. With the use of 10 tons of farmyard manure per acre, the yield in hay increased to 222 tons per statute acre over the four years, using 10 tons per acre in the first and third years and no manure in the second and fourth years, the yield for the four years was only 209¼ cwts. With 10 tons of farmyard manure in the first and third years, and 1½ cwts. of nitrate of soda in the second and fourth years, the yield over the four years rose to 22½ cwts. to the statute acre.

With 10 tons of farmyard manure per year in the first and third years, and 1½ cwts. of nitrate of soda and 2 cwts. of superphosphate per year in the second and fourth years, the yield rose to 225¼ cwts. With 10 tons of farmyard manure per year in the first and third years and 1½ cwts of nitrate, 2 cwts. of superphosphate and 3 cwts. of kainit, the yield rose to 227¾ cwts. per acre. With the use in each of the four years of 1½ cwts. of nitrate, 2 cwts. of superphosphate and 3 cwts. of kainit, a yield of 229¾ cwts. was obtained. This was the best result per acre recorded.

The experimenters say a dressing of artificials that can be recommended under ordinary [illegible] for the growth of a [illegible] profitable crop of meadow [illegible] following: Nitrate of soda [illegible] superphosphate, 2 cwts. [illegible] 2 cwts.

This dressing may be [illegible] successive years or alternate [illegible] farmyard manure, the latter applied at, say from 10 [illegible] per acre. They recommend [illegible] land deficient in carbonate [illegible] 3 cwts. of basic slag [illegible] 35 per cent. of phosphate [illegible] stituted for the 2 cwts. [illegible] phosphate in the above [illegible] slag to be applied in [illegible]

## THE BOY ON THE FARM.

The boy on the farm [illegible] ceive encouragement. The [illegible] job. There is nothing [illegible] sun, moon or stars that [illegible] expected to do, from [illegible] horses before sun up to [illegible] cows after sundown. [illegible] school age he escapes [illegible] far of farm work, but [illegible] a pretty good allowance [illegible] him when he comes home [illegible] day of scarce farm help [illegible] ing to a farmer to have a [illegible] several of them for their [illegible] can help. It [illegible] blessing to have a [illegible] tasks cheerfully and [illegible] not much in this [illegible] prentice ship except board [illegible] and so every father should [illegible] son encouragement. Give [illegible] of the farm animals [illegible] call his own. [illegible] steer and feed them on [illegible] account. He will [illegible] amply repaid then for [illegible] he does. But is plan [illegible] herd would be over [illegible] coming to town.

## FARMING.

Try the application [illegible] pent, [illegible] and with [illegible] the [illegible] [illegible] enough to [illegible]

The time of [illegible] permitted to [illegible] pail on the [illegible] has been washed and [illegible] been penetrated [illegible] contents, and in [illegible] germ germs in the [illegible] hide.

Ladders to the [illegible] fire should have a [illegible] farm, either fixed on four [illegible] spacing from [illegible] another or else permanently [illegible] to span handy [illegible] each be firmly without [illegible] they are. An emergency [illegible] isn't the time to [illegible] make ladders. Have them in [illegible] sight, for the darkest night.

## PROFITS FROM CHICKENS.

Cockerels should be sold in [illegible] fall. Unless they are housed in [illegible] fields and require little attention [illegible] extra feed, the most profitable [illegible] for marketing, is four months [illegible] this age the cost of feed per [illegible] of gain in live weight [illegible] creases. When kept on the [illegible] until six or seven months old [illegible] profits are materially reduced [illegible] winter production of eggs [illegible] no valuable asset of the [illegible] Early winter laying demands [illegible] feeding, which includes [illegible] to the grain, waste in [illegible] food and vegetable food [illegible] should be comfortably and [illegible] only housed in the fall, [illegible] matured pullets to a strange [illegible] fors egg-production.

## SALT BOX.

To keep salt dry for [illegible] the field. Make a box two [illegible] one foot and one foot [illegible] cover about two inches wide [illegible] the box, and fasten on with [illegible] At the back nail a board [illegible] enough to keep the lid from [illegible] open. On the front side make [illegible] holes so the cattle can smell [illegible] salt. The cattle can get the [illegible] when they want it.

Charity sometimes begins at home and ends in the almshouse.

A woman seems to be afraid of nearly everything in this world except the man she is married to.

THE EDGE OF THE PRECIPICE.