AGRICULTURAL.

A Farm Wagon House.

A conveniently arranged wagon house should be found upon every farm. In the one shown in the illustration the outside dimensions are 56x30 feet with fourteen foot posts. It is considered by those who have had actual experience in the matter that all wooden wheeled vehicles are more lasting

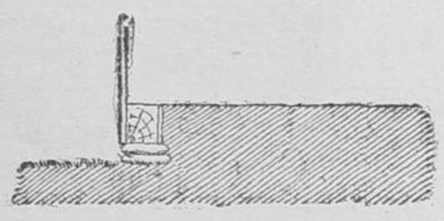


FIG 1. SECTION OF EARTH FLOOR.

if they can be left standing on a floor of earth when not in use. Hence in the plan a portion of the floor should be filled in level with the wooden floor or driveway.

Along the outside and cross sills a board should be set up edge wise as at e Fig. 1. If in time this should decay another one can be substituted and the sill still remain as solid as ever. The earth in this portion should be pounded or otherwise made firm and solid. As horses are never allowed upon it the surface can be covered with concrete. It is then always firm and may be kept clean as easily as a wooden floor.

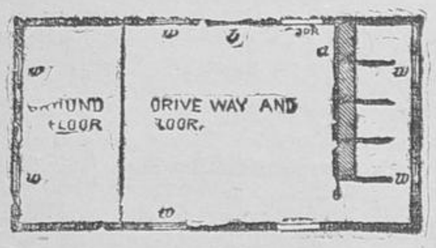
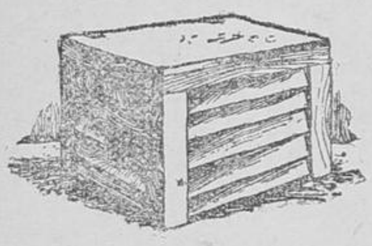


FIG. 2. GROUND PLAN.

All wagons standing on a ground floor are not so apt to have their tires become loosened by the shrinkage of the spokes and felloes in dry weather as they are when placed upon a wooden floor. If possible locate the building so that one can conveniently drive in from either side. Place the harness room at some convenient point, but not adjoining the stables as the gases from the manure are very injurious to the leather and trimmings. The grain bins may be located either at or in front of the stalls or at *b*, Fig 2. An outside stable door should be placed at one side at the most accessible point, which is nearest the barn or the well, or both. The stairs may be located at *a* with the grain bins underneath, and the six windows *w* as shown in the plan. With a hip roof, fifteen tons of hay can be stored above. The floor upon which it rests should be of matched lumber.

Dark Crate For Ripening Fruit.

Some varieties of apples and pears must be ripened in a dark place, with a constant condition as to temperature and as to moisture in the atmosphere for best results. It is well established that the Kieffer pear is vastly improved over the ordinary process of ripening by being picked and ripened in a dark cellar. The same is true with some varieties of apples, among which is the Porter—a magnificent fruit, if properly brought to its best estate, but inferior and



FRUIT-RIPENING CRATE.

of an exceedingly short duration of value as a dessert fruit, if kept exposed to light and the ordinary atmosphere. The illustration shows a crate in which fruit can be placed as picked from the trees, and immediately carried to the cellar. The crate having its sides arranged like window shutters, admits the air but not the light, should the cellar be well lighted. If preferred, the ends of such a crate could be solid, with the shutter arrangement upon the two sides only.

Feeding Stock.

In the profitable feeding of stock there is about as much in the comfort of the animal as in its feed, writes a correspondent. By experience in the feeding of steers I learned that it paid to consult the comfort of each animal. The old way of keeping a bunch of cattle every winter at the strawstack, feeding in a common trough, and letting the animals stand shivering in the storms, should become wholly obsolete in this country. On ranges and great stock farms I do not know what is best, having had no experience; but, under ordinary conditions that prevail on average farms, where only a few cattle are fed each winter, the day is past when it is economy to leave them unsheltered or free to fight each other for food and water. Lumber is cheaper than corn as a protector from the cold, and stall-feeding is the only way to insure security of feeding and comfort to the weak, unless all are dehorned. Even then separate feeding gives best results.

There is a good deal in convenience of arrangement in feeding cattle. The feeding must be done twice a day, and stock and feed should be close together. I increased my stable capacity by adding sheds to each end of the barn, and when the cattle were stalled with their heads next to the mows and granary, the feeding became easy. I could feed twenty steers in this way more easily than ten in an outside shed. The cattle were fastened so closely together that their own heat helped to keep the stable comfortable, and the bedding was made abundant, as plenty of dry straw was kept closed at hand. Each steer soon learns to eat with a sense of security, and the weakest gets his share with the strongest. The straw bedding, close contact, freedom from attacks by others and proper distribution of food, combine to secure comfort to all; and comfort, with quiet, is the leading element of the best fattening ration ever given any kind of stock. When feeding only a few cattle, there is usually enough refuse stuff on a farm to aid materially in the feeding. I have used hundreds of bushels of small potatoes, turnips, rutabagas, etc., profitably in this way, and also wheat straw, stover, and weedy hay. None of these foods had any particular market value, but they could be turned into beef at a good price. The ration was not always a scientifically-balanced one, but when fed to stalled animals gave most gratifying results. I have carried small lots of steers through winters with little corn, but had they been exposed to the weather, the roots would have done them little good. Potatoes are more nourishing than turnips, containing about twice as much dry matter, and they also help the digestion of other food. I have fed one-half bushel a day to 1,000-pound steers with only the best results, but think that if the cattle had been running at large in a barnyard, that amount would have caused too loose a condition of the bowels.

I never have had a steer choke on potatoes or turnips, although I do not cut them. This is another advantage of stall-feeding. With a high trough that enables an animal to get the potatoes into its mouth without throwing its head up suddenly, and without a fear of being horned by others the steer will eat whole roots slowly and safely, judging from an experience of many years, in which I can safely say I have fed three thousand bushels of potatoes. The value of a bushels of potatoes for feeding cannot be calculated exactly, as it is greater than the feeding tables indicate on account of their aid to digestion. Turnips I try to feed out before Christmas, on account of the trouble of keeping them firm, but potatoes can be saved in a cellar until grass comes in the spring. I have had good results from rutabagas, they being richer than flat turnips.

When straw is fed, stock should be in comfortable quarters, and it is partly because it is usually fed out-of-doors that many claim they get no good from it. When fed to stalled cattle, an abundance should be given so that the best will be culled out by the animals and the remainder rejected. The refuse can be used for bedding. If straw be freely used, and the mangers cleaned out twice a day, cattle do well on it in connection with other food. Stover can be fed without much trouble if a platform is used for the manger. With my present arrangement of stalls the fodder can be strung along the platform in front of the cattle, and none is wasted. The refuse is pushed out of a side door into a basin. In this way stover or other coarse stuff goes much further in feeding then when scattered on the ground and the cattle can tramp on it. The old ways of feeding are too wasteful for this age.

With comfortable housing the unmarketable products of a farm can be converted into beef at a good profit. Good bedding, clean food, a feeling of security and perfect quiet accomplish more than large quantities of costlier food eaten in discomfort. The stock should stand on tight floors, and a daily addition of bedding can be given until the manure accumulates to a depth of a foot, or until there are signs of heating, when the manure can be drawn direct to the field. In this way the manure more than pays for the care of the stock.

CRUSADE FOR CHEAP BREAD.

Statistics Collected in Washington—Bulletin From the Agricultural Department on the Cost of Bread.

A despatch from Washington, D.C., says: In view of the crusade for cheaper bread naugurated in a number of the cities, including Washington, where the price has been reduced from five to four cents per loaf as a result of the crusade, the Agricultural Department has given out a bulletin on "the cost of bread," taken from the forthcoming report of Prof. W. O. Atwater, on the nutritive value of foods. It says: "In practice, 100 pounds of flour will make from 133 to 137 pounds of bread, an average being about 136 pounds. Flour, such as is used by bakers, is now purchased in the Eastern States at not more than $4 per barrel. This would make the cost of flour in a pound of bread about one and one-half cents. Allowing one-half cent for the shortening and salt, which is certainly very liberal, the materials for a pound of bread would cost not more than two cents. Of course, there should be added to this the cost of labor, rent, interest on investment, expense of selling, etc., to make the actual cost to the baker. In the large cities competition has made bread much cheaper, but even there the difference between the cost of bread to the well-to-do family, who bake it themselves, and the family of the poor man, who buys it from the baker, is unfortunately large." The report also goes into the chemistry and scientific features of bread-making.

The Way of It

Mrs. Visitor—"I hear that you have gained your lawsuit; and now, of course, you will go abroad."

Mrs. Athome—"Oh, no! We can't afford to—but our lawyer sails next week."

Searchlights are such good targets for the enemy's guns that the Germans are arranging to throw the light first on a mirror and thence on the enemy, thereby concealing its real source.

Household.

Don'ts for the Window Garden.

Don't forget that the plants will require plenty of fresh air on sunny days, or they will resent the change from their summer quarters.

Don't leave the door or window open too long, unless the weather is very mild, or the plants will become chilled.

Don't allow a direct draft on the plants, especially if the air is cold. Admit it through a door or window at some distance from the plant shelves.

Don't give too much water or try to force the plants. Give them time to become accustomed to their winter quarters.

Don't forget to search for the cracks that will let in the keen air. Stuff them with folded newspapers.

Don't be sorry to give your only rose or geranium blossom to your sick neighbor. It may do her more good than the medicine.

Don't fail to keep a kettle of water on the top of the sitting-room stove, or the water pan filled in the furnace.

Don't worry about the moisture being unhealthy when it is necessary to sit in the room with the plants. You will be benefited as well as the flowers.

Don't fail to use stimulants on your calla and plenty of warm water if you want quantities of the beautiful lilies.

Don't forget to look at the bulbs which have been placed in the dark to form roots. Some of them may be ready to bring into the light for blooming.

Don't be discouraged if you can't make the plants bloom while the days are short and there's a little sun. You will notice a great change in a few weeks.

Late creations of the milliner's art in Paris are chiefly noticeable for oddity of

A FREAK IN HEADGEAR.

design. In one of the most freakish the black velvet bandeau is worked in silver, and the fold behind it is cream color interthreaded with silver, accentuated by the background of black velvet and the large upstanding osprey.

Applebutter.

Applebutter made of sweet-apple cider is considered by far the best. Take one barrel of cider just as it comes from the mill and put part into a brass kettle and boil it and skim, adding more from the barrel as it boils away, until you have boiled the whole barrel. Now empty this into a stone crock. Pare, core and cut free from all imperfections about five pecks of sweet apples (five pecks after paring and coring). After these are thoroughly boiled tender in water, add them to the boiled cider. Have prepared, before you begin, a long stick—6 or 8 feet long, with another one 2½ feet long fastened at right angles, to go into the kettle and stir the applebutter from the bottom, to keep it from burning to the kettle. Keep up the stirring constantly. The nearer the applebutter is done the closer the stirring needs to be attended to. When it suits your taste one or two gallons may be taken out for immediate use, and the remainder boiled until there remains not more than eight or ten gallons. Some flavor with allspice. Have ready some stone crocks and empty into them immediately; let it stand until cold. A coat will form over the surface. This should not be broken. Tie up the crocks securely with paper and set in a cool place. This should keep one year. If wanted to keep longer make it stronger by using fewer apples to the same amount of cider, and boil longer.

Useful Hints.

Vinegar will remove lime from carpets.

Hang pictures so that the centre is on a level with the average eye.

Finger marks may be rubbed form furniture with a little sweet oil.

Clean gilt frames with rain water in which flowers of sulphur have been stirred.

Repeated applications of alcohol will remove grass stains from any white material.

It saves time and leather to have a broom, brush, and dust pan for every floor in the home.

Greese spots may be removed from clothing with a mixture of four tablespoonfuls of alcohol and one of salt.

Spirits of ammonia, if diluted, applied with a sponge to faded or discolored spots in a carpet will often restore the color.

An excellent furniture polish is made of equal parts of wine, vinegar, and olive oil. Put in a large bottle and shake thoroughly.

Articles of old furniture are sometimes made to appear new by washing them with lime water, and then applying a coat of oil.

Ceilings that have been smoked by a kerosene lamp may be cleaned by washing with water in which soda has been dissolved—the proportion is not important.

If shelves and floors of closets are wiped with water which is hot with cayenne pepper and afterward sprinkled with borax and alum, roaches and other vermin are kept at bay.

Ivory, when not stained, may be restored to its former whiteness by cleaning it with powdered burned pumicestone and water, and then placing it under glass in the sun's rays.

A little kerosene oil rubbed briskly over the spots of dark clothing will brighten the garments and remove the stains almost like magic. The kerosene will evaporate quickly and leave no stain.

Brass ornaments should be first washed with a strong lye made of rock alum, in the proportion of one ounce of alum to a pint of water. When dry, rub with leather and fine tripoli. This will give the brass the brilliancy of gold.

Recipes.

Cream Salad Dressing.—Mash the yolks of three hard-boiled eggs fine, then add the yolk of one raw egg and work to a perfectly smooth paste; season with a little salt, pepper and one tablespoonful melted butter; mix well and stir in by degrees two large tablespoonfuls of cream. Work and stir continually while adding the cream. Finish by adding two tablespoonfuls of vinegar and mixing well together.

Lady Cake.—Take two and an half scant teacupfuls flour and after sifting mix well with it one heaping teaspoonful baking powder and sift again; add one and a half teacupfuls powdered sugar, blend with half a teacupful of butter; beat the whites of two eggs to a froth; add gradually to the flour half a teacupful of milk; follow with the sugar and the butter, and next the whites of the eggs, finishing up with a teaspoonful of the essence of almond. Bake in a hot oven for three-quarters of an hour.

System in the Store-Room.

Some housekeepers keep a supply board on which is a list of the groceries which are usually kept in store; opposite to each name is a small hole with a long wooden peg to fit it. The girl who takes charge of the storeroom puts a peg in the hole opposite to all groceries that are nearly gone, so the housekeeper, who does the marketing, can easily see what is needed.

A memorandum book should hang in the storeroom and the quantity and date of buying should be kept.

Where there is no store-room a want-book or slate should hang in the kitchen and the cook be instructed to write down every morning the names of groceries that are needed.

A store-room should be light and cool and well-aired.

ENGLISH RAILROADS.

The Scarcity of Direful Accidents Really Remarkable.

The rarity of calamitous events is really a tribute to the success with which the enormous passenger traffic of the country as a rule is carried on, says the London Telegraph. We have become habituated to such excellence of roads and rolling stock, and such perfection of human watchfulness and mechanical devices, that when an accident does take place it comes with something like the force of novelty. Statistics show that the deaths of passengers on our railway are at the rate of one in every twenty-eight millions. It would be difficult to imagine a more striking testimony to the general security of this mode of travel. At the same time the Northallerton collision was the result of some defect somewhere—some fault either in the mechanism employed to guard against danger or in the human brains and hands that guided that mechanism. Very soon, no doubt, official inquiry will enable us to judge where the blame for the accident resides; whether it is the case that the signals were against the express and were not observed, and, if so, whether this is attributable to the thickness of the fog prevailing at the time. It seems at first sight a remarkable fact that, just at the time when an express is known to be approaching slow goods trains, should be either moving on the line or shunting across it. Obviously under such circumstances the smallest error of human memory, the least defect in the signalling apparatus, is enough to precipitate a disaster. It may be difficult to dispense with such movements of luggage trains on crowded lines; yet greater sense of security would undoubtedly be experienced if the road were cleared some considerable time before a fast train was due.

FRONTIER COMPLIMENTS PASSED.

German and French Soldiers Exchange Salutations With Different Results.

At an inn called the Schlucht, on the Franco-German frontier, in the Vosges, an interesting incident took place lately. The tavern is built a cheval on the border line, one-half of the garden being in French and the remainder in German territory. German soldiers were drinking in the German half and French soldiers in the French half. In obedience to a simultaneous impulse most creditable to both, the soldiers touched their caps to each other, and the French "a votre sante!" responded to the German "prosit!" That both would fight most gallantly against each other did not in the minds of these gentlemen and true interfere with an exchange of courtesies between enemies who respect each other. There is, however, a sequel which is not so nice. The Soleil says that the Emperor William, being informed of the incident, sent for the names of the soldiers of his army and had them rewarded, expressing his satisfaction of their conduct. The Soleil says that the French minister of war, Gen. Mercier, took a very different view of this display of good comradeship. He has sent express orders to all the French frontier garrisons that they must not in future venture close to the frontier without an express permission in writing.

A PRISON INCIDENT.

How the Depraved and Unmanageable Women in a Russian Prison Became Subdued at the Sight of a Baby.

It is said that there are no more horrible prisons than those found in certain provinces in Russia. A traveller, just returned from these provinces, gives an interesting incident in connection with prison life there. A colonel was appointed to take charge of one of the largest and most noxious of the prisons. It was situated in the centre of an important province, and was filled with turbulent men and abandoned women. Harsh discipline, poor food, insufficient ventilation, uncleanliness and hopelessness—all conspired to brutalize the inmates.

Especially was this true of the women. The longer they were imprisoned, the more depraved and unmanageable they became, until it needed a disciplinarian of the severest type to keep them under control. The colonel could manage the men, but the women defied him, and he began to think that he must resort to flogging to subdue them.

One morning the colonel's young wife took a walk in the prison yard. She was a gentle enthusiast, who had made up her mind when her husband first entered upon his official duties, to reform, if possible, the women prisoners by kindness. This purpose she failed to accomplish; for kindness seemed to have no more influence over them than solitary confinement. As she walked in the yard one morning she became apprehensive and nervous, lest some harm might be done her baby whom the nurse carried beside her, and for the first time had taken into the enclosure.

As soon as the women prisoners caught sight of the child they ran to it, gesticulating wildly. The mother gave a shriek and stood at bay before them, prepared to defend her babe from violence. The guard came running up. But instead of the abusive language which had heretofore greeted the young wife, the poor women broke into raptures over the babe.

"Oh, the darling! Let me hold him." One after another stretched out her marred arms in entreaty toward the obdurate nurse.

"Isn't he the innocent?" exclaimed the vilest of the prisoners. At that word several of them peered into the face of the child and then broke down; tears streaming down their cheeks.

Begging to hold the baby, the laughing, crying, gesticulating women crowded around the child. The eternal motherhood lighted up their embruted faces, and the sight of unimpeachable innocence softened every stony heart.

Then the colonel's wife had a happy thought. "The best-conducted woman of you all at the end of the week will be allowed to tend the baby for half an hour."

The women, whom neither kindness nor punishment had been able to restrain, became docile to every word and order. At the end of the week it became almost impossible to decide which had earned the coveted reward. The baby made weekly visits to the prison yard, and the gentle, humanizing effect upon the women seemed almost miraculous. Innocence is irresistible.

Poor peasant women, who by their looks seemed to have little imagination and no education, have been sitting before Raphael's immortal Sistine Madonna, with tears streaming from their eyes, and crying as if their hearts would break. Rarely is a woman's soul too stained or her life too narrowed, to understand the message of love that appeals to her in the innocence of babyhood.

NEW STYLE OF DUCK HUNTING.

Sportsmen May Now Paddle After Their Game in a Pneumatic Boat.

Sportsmen whose tastes induce them to seek duck and other water fowl as a quarry should feel particularly happy this season. They are being catered to in a way which promises to render their amusement as comfortable as watching a kinetoscope fight. The innovation which is to work this transformation among aquatic marksmen is a pneumatic boat which can be carried around as a small parcel when not in use. When duly inflated and ready for active service the new sporting craft presents the appearance of a circular soup tureen on feet. The marksman gets inside and, having adjusted his feet in the rubber boots attached to the boat, he has only to paddle away and enjoy himself. The outfit is completed by a storm cape, which protects the sportsman from the chin down and practically incloses him in a waterproof suit. The effect is not very impressive from an artistic point of view, but as an antidote to rheumatism and other ills which victimize hunters of water fowl it has a practical appearance which looks encouraging. Having shut in everything but his head and gun, the sportsman may still further impose on the watchful game by filling the loups around the boat with whatever he deems best adapted to screen him from the eyes of his future victims. Foliage from the bank, artificial flowers, old newspapers, or, in fact, anything which is not transparent, will suffice to complete his bower. The outfit, exclusive of the trimmings referred to, weighs only twenty pounds. The boat is made in four compartments and is of rubber duck cloth. The boots, which take the place of a yacht's center-board, are provided with fins, by the expert use of which a duck shooter may attain fair speed in his voyages.

Only a Chicken But——

Ornithologists do not tell us that the chicken is the most wonderful of birds, yet the fact remains that, in proportion to weight, it is far more important to the human race than any other animal. The census places the egg production of 1889 at nearly 10,000,000,000, valued at $163,441,000, while the chickens themselves were worth $142,644,350.

A general strike of bakers in England is likely to occur in the near future for the eight-hour day.