

HONESTY.

hard to find" gentleman. lady replied, find it where not notice, and sometimes are not looking husband and landmarks of New attracted by and small of a hab-opped to ad- The shop- a man and his broken were ir- several pay best—an' the man said; be only he with a pathetic that died. "But for children, for money, we a little land happy." re, I said. only we two, ur music. We but we wor- re from the the woman, an' a apple- y telling her and the cow chickens, his face all little place And paying parcel, we again, e name and reach us, we to get it, uly failed the shop. We have tried to rain of sand streets and completely own in the city we re- and then afterward, k, when we drifted in gins and a quarter, a word of to look for int old bow we had left and it was t continu- ent streets) fied, and little cou- ssed, and rd, of special rd, we sud- he little some pretty see if our recognize before wa, and the which the and my own hand- receive it e. on say so, make up a we were ou did not so many Be. You find m now. had de- d bring, and had anti-ira- small sav- ey said. Only God, else had, an' little such a matter dream realized, ash was blossom. a joyous asleep them to le shop, le many, d them, titude to pleasure all pur- is credit ty, and ing are us in. It es. We be ou." sweetest ie us on son- in bon- CES. ou and e keeps in the

AGRICULTURAL

HOW TO GROW RAPE.

No other plant in recent years has come so rapidly into notice as rape, and none will give more and better work food for care bestowed, writes J. S. Woodward. Too much cannot be said in its favor, and farmers everywhere should post themselves and make more use of it. It grows quickly and rapidly, soon covering the ground, and is relished by almost all kinds of stock. When eaten off it quickly grows again from the same root, so that it will continue to flourish until frozen solid. A cause of disappointment to many who have tried to grow rape, and which has done much to discourage its growth, has been the buying of bird rape, an annual worthless as stock food. Those intending to sow rape should use great care in getting the genuine Dwarf Essex. Although this is called dwarf it will often, on good land, grow three or more feet tall. If three or four pounds of seed be sown per acre on oat, barley or spring wheat land immediately following the drill or harrow it will "struggle" along in the bottom of the growing grain, and as soon as the crop is taken off it will grow rapidly. In two or three weeks it will be large enough to pasture and will give an immense amount of good food for sheep, hogs or young cattle. It will be just the place in which to turn the young lambs to be weaned. Every corn field should at the last cultivation be sown with two or three pounds of rape seed per acre. It will not injure the corn, and when that is harvested the rape will come on and furnish splendid food for any stock. Even where the corn is not cut, if the bottom was filled with growing rape, the stock when turned in the standing stalks would find plenty of succulent food and be in no danger of injury from an exclusive diet of dry corn stalks. Besides the large amount of feed which it gives, rape grows so rapidly and forms such a dense shade as to smother out all weeds, and even where its feeding value is not desired it will pay to sow it for the large amount of humus that it will add to the soil. Rape may be sown at any time, from very early to the middle of August, and give paying returns in food furnished. But for a main crop the best way I have ever raised it is to plow the field early, about the time for corn. Then once in about ten days go over it with a cultivator or harrow under it to sow rutabagas, which is till time to sow rutabagas, which is about June 15th. The rape should then be sown, two pounds of seed to the acre, in drills twenty-seven to thirty inches apart. The object of this course is to induce all the weed seeds possible to germinate so as to destroy them when they come up. After the rape has come up give it one thorough cultivating and give it take care of itself. Some advocate sowing it near as well as when drilled, not like it make near as large a crop per acre. In six weeks after sowing as above it will be large enough to feed, and it may be cut and given to the stock on a pasture, or where less trouble, the stock may be allowed to go into the field and eat themselves. Ruminating animals, especially sheep, should never be first be turned upon it while wet, either by dew or rain, nor should they be turned in with empty stomachs, as it would be sure to bleed them. The best way is to turn them in a dry afternoon, from another pasture on to the rape for about one hour. The next afternoon if dry they may be turned in for good, with no danger. Sheep, especially lambs, should never be confined to a rape field, but should have an old summer pasture where they can run at will and graze the dry grass. They should also have a supply of salt where they can eat it when they like, or at least be salted two or three times a week. It will also pay to feed them a little wheat or rye bran every day; the rape is very succulent and loosening, and the access to the old pasture and giving of dry feed will counteract all such tendency. Where lambs have free passage between an old pasture and rape field they will go into the rape field and eat their fill from one side and go back into the pasture to lie down or graze, and will not run all over the rape field. I have seen them eat the rape clean as far as they had gone and never go two rods beyond. A bunch of lambs may be turned into a rape field by the first of August and in four months gain fifty pounds and make the rape pay more than \$12 or \$15 per acre. But this is not the best of it. That field the following year will be sure to grow the best crop in years, and not only this, but the knobs in the dry pasture will show the good effects of manure deposited there by the lambs. All our wide-awake, thoughtful farmers will grow more rape.

A CONVENIENT TURKEY SHED.

Any one who has ever had any practical experience in raising poultry does not need to be told of the importance of keeping them dry. With the possible exception of lice, it is quite reasonable to assume that more young turkeys lose their lives on account of damp quarters than from any other cause. It is of the utmost importance that poultry should be kept free from moisture. How one goes at it doesn't matter, so long as the desired end is accomplished. The most common method of housing young turkeys during the trying period of their life is to erect a temporary shelter in one corner of their run by propping up an old door or two or several old boards in such a way as to more or less break the wind and storms. We have resorted to this meth-

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Woodwork.—Never use soap of any kind upon painted woodwork as the alkali softens the surface and causes white paint to turn yellow. Genuine spodio or borax is a safer detergent than ammonia, but even these should be used sparingly. Clean woodwork that has been oiled or varnished with clear water or tepid tea. After cleaning rub lightly with a soft cotton cloth and a mixture of two parts raw linseed oil and one part turpentine. Rub dry with a soft woolen cloth. Use the same mixture, and in the same way, for furniture that only needs freshening. Never apply oil to furniture until it has been thoroughly cleaned; nor in a room where it is dusty, or will be during the process of drying. The cleaning can best be done with a soft cotton cloth and a medium size flat pointed brush. If badly soiled, or the dust in carved parts and corners is obstinate add a little ammonia to the water. Willow Ware.—If tinted willow furniture is very dusty, wash in clear water, using a brush in the crevices, and dry in the shade. Willow or rattan furniture in natural color may be thoroughly scrubbed with a stiff brush, warm water and white soap. Dry in the sun and wind. Carpets, Rugs and Drapery.—Carpets or rugs can be as thoroughly beaten and spread on the grass as hung over a line, and with much less danger of injury. In either case they should be beaten on the wrong side first. All things considered a solution of the ox gall and warm soft water, in the proportion of one pint of the former to two gallons of the latter, is the best cleansing and freshening agent for carpets. If spodio or borax is used for white soap also. Ox gall soap can be bought at any drug store, if the pure gall cannot be obtained. Gasoline is a most effective cleanser but it often leaves a dark circle about the soiled spot that is more disfiguring than the original one. But draperies no matter whether of delicate silk or heavy chenille that are streaked with dust and grime can be beautifully cleaned by a thorough washing in gasoline. Do it in the open air, and as expeditiously as possible, washing and rinsing one before wetting another. Cover the curtain with gasoline; work it up and down and rub spots with the hands; fold lengthwise and put through the wringer. Rinse in gasoline; wring out; put carefully into shape; hang lengthwise on the line and in the shade. SOME GOOD RECIPES. Waffles—Quickly Made.—For quick waffles place in a medium-sized bowl one cup of boiled rice, mix with it the beaten yolks of three eggs, one pint of milk, one scant tablespoonful of lard and one of butter, melted together. Two teaspoonfuls of baking powder in enough to make a thin batter, one teaspoonful of salt. Bake in a waffle iron and serve at once. Honey Biscuits.—These are very tasty and are not at all difficult to make. Take three-quarters of a pound of dried and sifted flour, six ounces of honey, quarter of a pound of caster sugar, two ounces of citron, and half an ounce of orange peel cut small. Melt the sugar and honey and mix in gradually the other ingredients. Roll out the paste, and cut into small cakes of a long shape. Mock Duck.—This proves a very acceptable dish, now that game and poultry are becoming scarce. Take the remains of a cold shoulder of mutton, cut it into pieces of a convenient size, taking away all the fat. Stew the bones for gravy with two or three onions and a teaspoonful of powdered sage for two hours. Then strain the gravy, thicken it with browned flour, and season to taste. Add a little Worcester sauce and a teaspoonful of vinegar, place the meat in this, and simmer very slowly for an hour. Serve with boiled dried green peas and potatoes. Browned Turnips.—Pare turnips, cut in slices, put into a sauce pan, cover with boiling water and put over the fire to boil till tender. Take up, drain, put some butter into a frying-pan and let it get hot, lay the slices in carefully, turn them over on each side before turning, and when done dust with salt and pepper and serve on a hot dish. Try this some day when you are tired of mashed turnips. Stewed Carrots.—Wash and scrape the carrots and boil till perfectly tender. Then cut them into pieces like dice, put them into a sauce-pan with a little soup stock season with salt and pepper, add a teaspoonful of vinegar and half as much sugar and let them stew slowly for an hour. If you are fond of onion flavoring, cook an onion with the carrots in the first water. Home Made Yeast.—A formula for yeast that has been well tested calls for six medium-sized potatoes, one cup of fresh, good hops, a pint of flour, one cup of sugar, one tablespoonful of flour, one cup of sugar, one tablespoonful of yeast, one cup of flour and two quarts of boiling water. Boil the potatoes and mash them. Boil the hops for half an hour in two quarts of water, half the flour, a muslin bag, of course. Mix the flour, sugar and salt, and stir it into the boiling hop water, after removing the hops. Dip enough of the liquid into the mashed potatoes to thin them so they will pour, then put enough through a willow sieve to take out the lumps. When cool, but not cold, add a cup of yeast or one dissolved yeast cake. Set to rise in a warm place and stir down two or three times in as many hours. Keep in bottles or glass cans. SOAP.—This recipe does not require more than half an hour of your time, and makes a good kitchen as well as toilet soap; 6 lbs. of drippings (any

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kind); 1 can of Babbitt's lye 1 table-spoonful of any kind of washing powder; 1 tablespoonful of borax. Dissolve the lye as per directions on the can. Drippings must be warm enough so as to pour easily into the lye; add washing powder and borax and stir quickly for 15 minutes, then pour into the molds for cutting before it comes quite cold. If you wish the soap for toilet use, add a little toilet water. COLD SLAW.—One cup of rich milk or cream; one cup of good vinegar; one-quarter of a cup of sugar; three eggs beaten very light; a lump of butter size of an egg; a heaping teaspoonful of ground mustard and salt; an even teaspoonful of pepper. Cook all together until like custard. When cool, pour over cabbage chopped or sliced very fine. This quantity is for a medium-sized head of cabbage. SUGGESTIONS TO HOUSEKEEPERS. Hot alum water applied to the shelves in the pantry with a brush is reported to be fatal to insects. It is used for washing floors and bedsteads also. The very best disinfectant and deodorizer known is hot copers water. Two-thirds of a cupful dissolved in a pail of water and turned down drain pipes and any other receptacle of waste matter will sweeten and purify them. If the drain pipes get stopped up so that the water runs off slowly, dissolve potash in hot water and turn it down them. It will cut out the grease. Anybody who covets the hardwood floors of the city mansions and thinks she'll have "a snap" in avoiding use of the broom and duster is hereby informed to the contrary. Unless it is kept in good order a hardwood floor shows dirt and dust even more than a carpet, and it is no joke to keep it in order. Once a month it must be polished with beeswax and turpentine applied with liberal use of elbow grease. It must be dusted with a cloth every day and washed once a week with hot suds made from castile soap in the proportion of a tablespoonful of oil to a quart of suds, and rubbed dry with a soft cloth. When the mistress is her own maid she needn't be sorry if she has no hardwood floors to look after. ABOUT SUMMER DRESSES. Ribbons in plain colors, either satin or taffeta, are a good investment if they are to be among the bargains, for there is every prospect that they will be very much used in trimming our summer gowns, and two shades of one color are the special fad just at present. It is an easy matter to imagine how effective this harmony of color will be on dainty thin dresses, especially white; and on colored organdies, white ribbon combined with a color will make a pretty variety. Among other suggestions for summer gowns is the fancy for tiny tucks and those who desire to make up their thin gowns now can safely make use of this fashion without any fear of getting in too many, especially on the bodice and sleeves, which are both tucked round or up and down in groups or otherwise. Groups of three or five tucks across with a frill of narrow Valenciennes on the edge of one is not a new method of making thin waists, but it is very pretty, and will be good style in the coming season. The tucks must be very fine in the widths used in underwear. BUTTON-HOLES AND LOOPS. Button-holes in fraying braid to match the garment, or a small cord basted around the hole and the silk worked over this. An underlacing of coarse canvas will also be found a great help. Hooks and loops are more often used nowadays than hooks and eyes. When using the former the hooks are sewed in place first, a small size being used, and then the loops are made afterward, by taking a double stitch where the hook would fasten, and then working it with a button-hole stitch, making one or two tiny cross stitches at the end to give it strength. When hooks and eyes are used, they should be sewed on alternately, down both sides of the front, first a hook and then an eye. When the hooks are all put on one side and all the eyes on the other they are forever coming on a quarter of an inch could be sewed on a quarter of an inch from the edge, and the eyes so that they are just even with the edge. Both the hooks and eyes should have their eyelets inserted between the material and the rough edges of both fabrics turned in and blind-stitched together. BE WISELY ECONOMICAL AND DON'T LEAVE THE TEA CANISTER OPEN. Don't throw away scraps of meat. Don't leave soap to dissolve and waste in the water. Don't allow apples to decay for want of sorting over. Don't spill tea, coffee, sugar and rice by careless handling. Don't leave vinegar and sauce standing in tin or iron. Don't forget to hang up brooms and mops after each using. CURING MEATS. For pork make a sweet pickle with about 9 pounds rock salt, 2 pounds brown sugar, and 1-2 ounce of saultpetre to each 100 pounds. For sausage to reach 100 pounds of the meat cut fine, use 1 pound of salt, 4 ounces of pepper, 1-2 ounce each of sage and of anise. Then keep in a cool place or cook, not too hot, pack in crocks and cover with melted lard and cut it out as required for use. PROPER PRELIMINARY. Tommy, did your father blow up that that bicycle tire after you drove a pin through it? No. He blew me up. "I love to have you come and see my sister, Mr. Tompkins." "Why, Dickie?" "Cause she never likes that candy you bring her, an' gives it to me."

GRAIN FUEL IN THE WEST.

The long, cold winter of the Dakotas and eastern Montana has developed many new ideas in regard to where the future supply of fuel for the prairie farmer and other individuals of that section must come from, and it is now quite definitely settled that such supply sooner or later must be raised upon the farm, for the farmer who does not own any timber finds that his fuel in one winter is a very costly item, wood being anywhere from \$6 to \$8 a cord. When the farmer lives away from the timber belt the supply must come by rail, whether he purchases wood or coal. Both are very expensive, and this year few farmers have ready money. In fact, large numbers of farmers can afford barely enough fuel to keep their houses in a semi-comfortable state, says the Chicago Record. The people are hardly to blame in undergoing suffering for the sake of saving expense, but it has brought them to a sense of practical realization that in the future something must be done to furnish cheaper fuel. That this will be the next step in domestic economy with them there can scarcely be any doubt. In the county of Lyon many people acting in line with the ideas here expressed have been experimenting with CORN FOR FUEL and they report it a much greater success than they had reason to anticipate. They are so delighted with it that they will henceforth use no other fuel. It gives but a very strong, regular heat, as does good hard wood, and it lasts nearly as long. The maximum limits, however, would be far better than any results yet obtained, as the methods of burning it are as yet very crude. There can be no doubt, however, that inventors will be equal to the emergency, and in due time create a nearly perfect corn stove or special furnace which will answer the usual requirements. As soon as this is done farmers and others who are prepared to take advantage of the benefits may cultivate their own fuel on their own land and probably save 50 per cent. by doing so. Two tons of corn would be equivalent to about one cord of hard wood if the corn were burned economically, and corn fuel would not need by any means the care that it would when grown for food. The stalks can be burned also, which gives a much greater amount of fuel to the acre. They would need to be cut into short lengths and the remnants tightly packed together, having the appearance of good-sized sticks of wood, in order for them to produce a hot fire, and to last long in a stove or furnace. But they will certainly pay for the labor by giving in return a very hot fire. The prejudice and squeamishness formerly existing against the use of grain for fuel are fast dying away, for the people are realizing that grain is one of nature's fuels and was intended for that purpose as well as to use as a cereal product. Could the people use wood or coal for food there is not much doubt that they would do it, but as they cannot they have no scruples of conscience about burning either. So will science about burning when every value is extorted from them. Besides burning corn regularly for fuel, many persons have tried the experiment of burning OATS AND WHEAT. Both of these grains are reported as making most excellent substitutes for wood, the chief difficulty experienced being the trouble of putting up the fuel in small and compact form convenient for handling and burning. Oat straw and wheat straw may be bound together in small bundles or "logs" so as to last a considerable time. As it is now a farmer or individual in a prairie town pays out \$80 for fuel for a winter. Most all of it goes to the vicinity or syndicates, and no one in probability is profited by it. In all probability he could have saved \$50 by using corn, oats or wheat for fuel, or all three. So he saves by turning his labor into money and keeping his money at home to meet other expenses. Though the raising of other expenses, though the raising of his fuel may have cost him some time he finds that he has been the gainer, and the actual cash outlay has been possibly not to exceed \$5 in all. Up to the present time it is only the farmer and the frugal individual who have made a study of fuel economy who are trying the plan of raising their own fuel, but experiments prove that it will be a success. Cheap oil is about the only thing that might make competition for oil ever to become cheap enough. The competition will likely be between grain, and, of course, the best fuel for the least money will win. But it is now prejudiced with certainty that the era of grain fuel is near. VERSATILE DOG. Dogs that earn money as churn motors are not at all scarce in dairy regions, but it is not often that a dog is found able to do what the one owned by "Mom Kathrine," an old negress of New Orleans, does. She is blind and almost too old to walk. All her life, so long as anyone can remember, she has gained her living by "picking cotton," as the gathering up of stray bits of that product from the New Orleans wharves is termed. She did this herself till her bodily infirmities became too great, but then she left it to her black and tan dog, "Voodoo," and he does the "picking" as well as ever she did. In fact, he does it better, for he does not hesitate to pull wrists of the fluffy white substance from the bales whenever there is a loose end sticking out. Some of the porters consider the dog a nuisance, but they would never dream of interfering with the beast, for they think "Mom Kathrine" and which that the dog is her familiar, and that dire disaster would follow any restraint of the dog's operations. "His cause died with him," said the hunter when he shot the black crow.

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Wickwire—"I am awfully hard to suit in neckties." Yabsley—"Any one can that. You really ought to ask your She—"I wonder if two really can live cheaper than one?" He—"I guess they feel cheaper."