

graphs which will be found well worth reading. The foot of a three-year-old cow and the foot had to be Carelessness by an employee of the Boston Ice Company, it is said the accident. The par- child brought suit and re- dict of \$10,000.

medical paper gravely mosquitoes may be kept ears by tenderly feeding sherry and sugar. But who along the existence of mos- tter give the sherry and tamps and remorselessly insects.

thrives best on a gloom an live long on air. George Brooklyn entomologist, con- a tin box, where it was for six months. When he box the bug seemed dried less; but when he put it of his hand it at once be blood.

meat is considered the Japanese. The whale off the coast of Corea, the tiber are cut up and salt to Japan for food.

were in a child's carriage track in Rockford, Ill and arose and whirled the track before a pass- and the babies were killed on with expressmen and mas S. Clark, who is ser- sentence in Trenton, N robbery, has been making by selling canned goods and various articles to convicts. An acquaintance were it not for this they, the prison official soon be running an in- tore within the prison.

SSER BY PROFESSION.

The ideas have been adopt en and women to earn a among the oddest occupa- is that of a professional t. This idea originated n woman, who, during son, is kept busy.

g carefully the society newspapers, she learns of ents in town and then bride-to-be. She explains and if engaged she calls morning of the wedding turned over to her. She ates the wedding outfit everything is as it should ts on the bride's remain- until 10 o'clock, the being until afternoon. She tries on the wedding and slippers. Some alter- few stitches, being ne- takes them. Next she tention to packing the less than two hours the fished, and a little book, complete inventory is de's travelling bag. This is not only the list of ells exactly where they d. By this time the shed her luncheon, and take a nap and remain alled.

rk a tepid bath is pre- awakened, and, while it, they straighten up lay out the bridal cos- s of the bride is ac- out the slightest hurry time.

her occupation, the w- said:—

a well-trained, compet- give her mistress much such an occasion, but as a rule are not the girls who can afford to attendant.

pay me well for my do not feel that they keep expensive servants compelled to keep up d styles, and for that t two months in Paris August and September months in the year for e October, February and e most popular. Of- ese months I have as brides a day to dress, I could have had as but was obliged to re- agements for want of

EFFICIENCY.

The home of modern art, man. ed the blunt citizen, reading of the Dreyfus can paint artistically and dance artist- blest if they can be

NT REMORSE.

goes away every year ites me the same old, the last time he eve, a trip without me.

OUS CORDIALITY.

Poor fellow! You to eat. How would suspiciously—Mutton dy?

PICULT POSITION.

ighly successful man. ow; he makes so much pe expect him to keep up."

HINTS FOR THE FARMER.

THE MILKMAN'S BEST AERATOR.

For a long time it has been generally supposed that milk while still warm from the cow's udder was less susceptible to odors than after it had become cool, but Dr. H. L. Russell, the eminent bacteriologist, has shown this to be a mistake and that warm milk actually takes on more odor than does cold under similar conditions. Writes Mr. F. W. Mossman. This is an important discovery, and throws much light upon the proper handling of milk for best results.

Clean milking, by clean hands, in as pure a stable atmosphere as obtainable, must be supplemented by a rapid and thorough cooling of the milk. Cooling at once lessens the capacity of the milk to take up odors, arrests the process of fermentation, and, if well stirred during the cooling, the cream is kept from rising to the surface and will afterward more surely remain mixed with the milk while being distributed from the wagon. These are valuable considerations for a milkman who desires to give his customers a good service.

For us the simplest and best way to accomplish all of these good results is to have a tank of ice water in a room near or adjoining the milking room. As fast as the pails are filled, take immediately to the tank and pour the milk into tin cans, which are suspended in the ice water. Have an agitator in the can while being filled. This is the simplest and best form for this use, unlike an old-fashioned churn dasher, only make the dasher of a piece of tin six or seven inches in diameter, soldered firmly on to the end of a wire handle, which had better be galvanized and have a loop in the end to hang it up by. Two or three plunges with this implement in a can of milk each time that a pail is emptied will be found to be very effective in agitating and consequently in cooling the milk.

We much prefer this simple and effective method to any of the more elaborate and expensive ones, and it is our experience that milk so treated will keep longer than as though exposed to the atmosphere in a fine spray or a thin sheet, in neither of which case are any germs removed, but it is reasonably certain that even under very favorable conditions, a few are added to the milk. Milk or any other fluid will cool much more readily when brought in close contact with water than in air, even though the air is considerably colder than the water. This is especially true of milk in tin cans or glass jars. If one must have an aerator, he should choose one through which water is run for cooling purposes.

CORN AND OATS BEST SHEEP FEED.

If the sheep are to be fed during the winter, begin by giving them a high grain ration while the grass is still good and increase it as the feed gets poorer, so the sheep will gain right along, says Mr. Jesse Little. Then, after the grass season is over, give them a dry, well-ventilated shed or barn, which is not subject to cold drafts. You need not expect them to do well if they must sleep in a damp, four-miling building. Another thing I consider essential is a dry, sunny feed-lot, protected from the cold winds as much as possible. Sheep are particular about having their water clean, and I like to let them have free access to good water during the middle of the day.

Of the common grains grown on the farm I have had the best success with corn and oats—about two-thirds corn and one-third oats. Sheep like oatmeal with their grain ration also, but I consider it too expensive unless used in giving a good flock an extra finish. Clover certainly makes the best hay that is grown in Indiana, but if it is not mixed with other hay I would rather have an occasional feed of some other kind. Besides the hay I like to give them one feed of bright cut fodder. The fodder can be made in the grain boxes if they are made large enough for it. Then, if I can put one feed of it on top of the fodder.

I like to have my sheep fed often and regularly, at least two or three times for the grain and three or four for the hay, or three of hay and one of fodder would do very well. Then I believe as much depends on the skill and faithfulness of the feeder as on the rations given. Sheep will eat nearly one-fourth more grain on a damp froty day than they will in a damp warm one. So to feed them all they care for and still have their appetites fresh for the next feed requires not only experience but a keen eye for business. Do not feed out in the rain. They will keep their feed dry if you will give them a fair chance.

POULTRY PROFIT.

Mr. Hunter says that it is a constant source of surprise to him that so many beginners in poultry raising seem to think eggs alone the sure road to profit. Why cannot they understand that with "meat" added to their salable products they have by so much increased their sales? Eggs are all right so far as they go, but with eggs and meat we have a larger business and better profit.

Wyandotte or Plymouth Rock hens, when they go to market, will average to bring about 50 cents apiece, and that sum is a decided addition to the yearly returns from a flock. Wyandotte and Plymouth Rock chickens are always salable, from a pound weight up to maturity, and for market chickens no better stock can be found. Most poultrymen have incubators and brooders; by starting the incubators six or seven weeks earlier a couple of hatches can be turned out, and raised for market, fetching in a goodly return, and they are out of the way of the chickens raised for stock, which come along later.

Mr. Hunter adds: The man is short sighted who doesn't consider and work for the profit from the market poultry side of the business, as well as the profit from eggs. If he was losing some part of the egg profit by having an eye on the poultry side, he had better stick to the eggs; but when he can make quite as much, or even a little more, from eggs, while keeping the eye on the meat profit, isn't he blind to his own best interest not to do so? It is like a railroad working for passenger business only, and neglecting the freight business.

THE WEDDING VEIL.

The Revival in Taste for Old Lace—Queen Victoria's Veil of Finest Honiton.

The most utilitarian of modern women must admit that there is something delightful about the wedding veil, which adds to its beauty if it be the daintiest Alençon point and makes it of priceless value to the wearer even though it be a simple length of tulle. It is a symbol of the maidenhood which is ever worn on that momentous day when romance holds sway and life has such infinite possibilities for good or evil.

Very often this item of the bridal toilet is the one which carries out the old adage of Something old and something new, Something borrowed, and something blue.

for it is often both old and borrowed, descended down from mother to daughter on one side of the house, usually the bride's. In former years the veil was thrown back, both Queen Victoria and the Princess of Wales appearing so says an English authority, but nowadays it falls on the face. The Duchess of York wore a veil in which her mother had been married, the same doing service at the wedding of Lady Margaret Grosvenor. It is if fine Brussels point. The wedding veil of Queen Victoria was of fine Honiton lace.

The revival in taste for old lace has been far-reaching with regard to the wedding veil. The bride is fortunate who can appear on her marriage day in the web of Brussels applique, Honiton, Mechlin, or Argentan which was worn by her mother or grandmother. Occasionally an old historical lace veil is draped over the court train, tulle of an especially transparent make being used as a fall over the face and dress.

The wedding veil of Princess Helene of France, who is now the Duchess d'Aosta, was extremely beautiful. It was 14 feet long and had been especially made at Bayeux, where the finest modern Alençon point is now manufactured. The usual size of the specialty woven tulle is 3 yards square. Of this the front should fall slightly below the waist, not so deep as to necessitate the bouquet being covered by the folds. At two points 12 inches apart the material should be gathered up and fixed firmly on each side of the highest coil in the headdress. It is well when fixing the veil to throw back the portions which fall over the face, in order to see if the arrangement is equally becoming, and the tulle is secure for this style. A lit- tle forethought in this matter obviates the possibility of any catastrophe in the vestry or the drawing room which might happen if the veil were thrown back for the first time.

MOST EXQUISITELY DELICATE. In connection with the magnificent veil of point de France, which was speedily made for the Czarina, there is an extremely sad incident. So exquisitely delicate was the work that only specially trained women could execute the garlands and heraldic escutcheons which ornamented it. When the veil was almost completed one of the women died, and it was only with the greatest difficulty that the surviving workers could get the beautiful needle point finished in time for the wedding.

The hairdressing most suitable for the wedding veil is worn high. Parisian brides are now using the Cyranian comb: the hair is brought up to the crown of the head after skillful wavering has been effected. It is not very full toward the neck, but particularly full toward the ears. In fact, the front of the hair is so full that it almost forms a fringe, coming to a point in front. A small diadem or tiny spray of orange blossoms is placed well toward the front and the veil fastened on each side of the head, the pins frequently being made in the form of an orange flower.

AID TO VISION.

I suppose I should be lynched if I wore my eyeglass here? observed the tenderfoot. The inhabitant did not pause even to translate his thoughts into the usual frontier dialect. If you wore your eyeglasses here, the inhabitant answered, at once, you could see your finish! Hereupon he fired his revolver a few times, in lieu of laughter.

HOUSEHOLD.

SOME COMMON MISTAKES.

It is a mistake to put paper with vertical stripes in a hall, as they increase the apparent height of the ceiling, and consequently the narrow effect of the hall.

Have you ever sponged and pressed a garment with the greatest possible care, only to find the spots reappear the first time the garment receives hard wear? This is because it was not thoroughly dusted beforehand, or because the cleansing preparation was left in the goods. This last is a great mistake, as it leaves the spot very susceptible to soilure. The suds, ammonia, or whatever was used should be removed as completely as the grease, or the result will not be satisfactory. Do this by rubbing the place thoroughly with the cloth wrung out in clear water, rinsing it again if needed.

The practice which children have of tucking their stockings away in the shoes at night is a pernicious one. The stockings should be hung across the back of a chair where they can be thoroughly dried from perspiration, and the shoes should be set where they can be well aired inside as well as outside. This is especially necessary if there is any tendency to excessive perspiration of the feet.

The too prevalent habit of many housekeepers and persons who are considered neat is to let the cats and dogs eat off the dishes which are used by the family. Such a dangerous and filthy habit ought to be brought to the attention of every housekeeper, as if for no other reason than the health of the inmates of her home.

GOOD THINGS FROM MOLASSES.

Spice Bread—Half pint of N. O. molasses, 1-2 pint cold water, 1 tablespoon lard, 2 teaspoons baking powder in place of soda, 1 lb. flour, 1-2 teaspoon ginger, 1-4 teaspoon cinnamon. Mix molasses, lard and spices together, then add water, flour and baking powder. Bake in a pan with a spout and eat warm, same as Sally Lunn. This may be varied by addition of currants.

Ginger Cakes—Two quarts N. O. molasses, 1 generous cup lard, 2 eggs, 1 cup sour milk, 1 tablespoon soda dissolved in the milk, ginger to taste, 5 cups flour. Mix and let stand overnight. In the morning add 3 cups more of flour. See that the oven is hot for these. Flour the board heavily as the dough is very soft. A little more flour may be needed. Roll out, cut in large, round cakes.

Crisps—Mix 1-2 lb. butter, 1 lb. flour, 1-2 lb. brown sugar. Add 1 tablespoon ginger and 1 teaspoon each of ground cloves and cinnamon. Stir in a pint of molasses, a teaspoon of soda dissolved in a little water. Beat well, add flour enough to make very stiff. Roll thin and cut in small rounds or oblongs.

Old-time Lemon Pie takes 1 generous pint molasses, 2 lemons sliced and seeds removed. Boil 15 minutes. Thick- en with 1 tablespoon cornstarch dissolved in water. When cool add 1-2 cup milk and 2 eggs beaten separately. Bake in two crusts, leaving in the slices of lemon.

Molasses Candy—One quart molasses, 1-2 cup vinegar, 1 cup sugar, butter size of an egg, 1 teaspoon soda. Boil molasses, sugar and vinegar until it hardens when dropped in cold water. Pour into buttered dishes and pull when cool.

Buttercups—Boil until it will harden in water equal parts of butter, sugar and molasses. Pour in buttered tins. When partly cool crease in squares and set away till hardened.

Molasses Kisses—Two cups butter, 4 cups sugar, 6 cups molasses, 1-4 teaspoon soda dissolved. Boil till it hardens or hardens in water, pull and cut in short lengths with scissors.

TRAIN YOUR BOYS.

Women complain bitterly of the decay of chivalry in their brothers and husbands, yet it is the women themselves who are to blame for man's falling in this direction. How can she expect an overwhelming amount of courtesy and consideration from a man who has been taught from his babyhood by an adoring mother and sisters that nothing on earth is too good for him?

If the most comfortable chair in the house has always been vacated upon his entrance into a room, can she expect him to rise with gallant demeanor and give that chair to his wife, mother or sister?

The fault is not with the man. He is only the victim of misplaced kindness. It is the adoring woman who watches over his every action with such earnest solicitude who is to blame for his selfishness. She has made him a being intent upon his own comfort, and utterly regardless of the comfort of others. He is a hero from his infancy, while his little sister learns to run his errands, and his mother humors him and takes his part in every argument. Why, because he is a boy, should all this homage be tendered? It only serves to make him more disagreeable, more fault-finding, more selfish with the wife, who, after all, is the one who shares the greater part of his life.

FRUIT STAINS.

Fruit stains may easily be removed from linen when fresh. Place the stained portion over a bowl in a cup shape, so that liquid will readily run through, and pour over it boiling water until the stain disappears. This must be done before it has been in contact with cold water or soap. Fresh tea stains are removable in the same manner. Where stains are dried make a solution of one teaspoonful of oxalic acid and one teacupful of soft cold water. Dip the stain in this, rub and at once thoroughly rub in clear water to prevent the rotting of the fabric. When it is inconvenient to procure oxalic acid rub the fruit stain with soap, plaster it with wet starch and hang in the sun. Apply these again and again until the linen is bleached. Mildew is usually removable by the same method, or by an application of lemon juice and salt, followed by exposure to the sun. To bleach the worst mildew it may be needful to make a thick paste of half a cupful of soft soap with powdered starch, half as much salt as starch, and the juice of one lemon. Wet both sides of the cloth with this preparation and let it lie on the grass overnight, renewing the paste two or three times.

HOW GREAT ARTISTS WORK.

Models for Different Figures—A Japanese Realist.

Few great pictures have been painted with such scrupulous care as Mr. Luke Fildes's pathetically beautiful painting, "The Doctor." The idea of the picture occurred to the artist long before he attempted to put it on canvas. The doctor whom Mr. Fildes was anxious to introduce into his picture unhappily died, and the artist had to paint him as best as he could from memory, assisted by half a dozen different models, says London Tid-Bits.

One model sat for the clothes, another for the hair, and a third for the grave, earnest eyes. Mr. Val Prinsep, R. A., sat for the beard, and M. Fildes' own child for the dying little one. That the picture might be absolutely true to life, Mr. Fildes actually had the cottage built up, to the smallest detail in his studio; and when once the work was begun, in his own words, "he practically lived with and for the picture for six months," until the reward of such infinite patience was in his grasp.

NEW IN COOKERY.

Scalloped oysters.—Select firm, plump oysters and scallop them evenly and neatly with a pair of sharp scissors. Now, with a needle threaded with pink silk, if for a pink tea, or blue if you wish blue points, work a buttonhole stitch around the scallop. When finished press carefully on the wrong side with a hot iron.

Shirred eggs.—Carefully remove the shell from a fresh egg, and hold the white and yolk firmly in the left hand. Now, with a fine needle and thread, gather the material in straight rows about half an inch apart. Draw up to the required fullness and fasten neatly the ends of the thread.

Snow pudding.—Take about four quarts, say four and a half of fresh snow. Wash in several waters and put it to soak in hot water overnight. In the morning knead it up and set by the fire to rise, add some melted glue and set aside to cool.

Chicken patty.—This dish is a lost art, as Patti is no chicken.

BORAX IN RINSING.

Put a teaspoonful of borax in your rinsing water; it will whiten the clothes and remove the yellow cast on garments that have been laid aside for two or three years.

Lemon Pie.—Take three-quarters of a pint of boiling water, add butter the size of an egg and one and a half tablespoonfuls of corn starch, after being dissolved; add one cupful of sugar and the juice of one lemon, the yolks of two eggs and a little salt. Bake the crust and add the filling when cooked, the frost with the whites of two eggs and two tablespoonfuls of granulated sugar.

A FIG FOR EVIDENCE.

Amusing Incident in an English Court.

An English solicitor was defending a fruit broker in an action brought for the recovery of one hundred dollars, the price paid for a consignment of figs which the plaintiff declared to be unfit for human food. The defence alleged that although moderately discolored by salt water, as the plaintiff knew when he bought them, the figs were perfectly wholesome. The figs were in court.

The plaintiff, a coster, who conducted his own case, was skillfully cross-examined. The trial was obviously going against him, and once or twice he retorted so hotly that the judge threatened to commit him for contempt.

At length, the coster grew desperate, and turning to the opposing counsel, hoarse and perspiring, he said: "Look here, guv'nor, you say them figs are good to eat and I say they ain't. That's all there is between us, ain't it? Now, s'elp me, if you'll eat two of them figs and you ain't sick immediately afterward, I'll lose my case."

The judge at once saw the propriety of this suggestion, and asked the lawyer what he proposed to do. "Your honor is trying this case, not I," was the reply.

"No! No! The offer is made to you," said the judge.

A hurried consultation took place. Counsel suggested that it was the solicitor's duty to submit to the experient of the coster. The solicitor refused. The broker himself was then asked if he would risk it.

"What will happen to me if I don't?" said he.

"You'll lose the case," replied both his legal advisers.

"Then," said he, hurriedly, "lose the case, lose the case." And so he did.

DIAMONDS MADE IN PIPES.

Scattered over Southern Africa are great pipes in which diamonds have been made, says Prof. Moisson. These pipes are made of blue ground. Each volcanic pipe, for their origin seems to have been volcanic, is the vent for its own special laboratory, a laboratory buried at greater depths than we have reached or are likely to reach; where the temperature is comparable with that of the electric furnace; where the pressure is fiercer than in our laboratories; where no oxygen is present and where masses of carbon-saturated iron have taken perhaps thousands of years to cool to solidifying.

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DAMP WALLS AND MICROBES.

Moisture Increases the Vitality of Bacilli.

Disease germs will often remain in a contagious condition in a house which has not been thoroughly disinfected. The life of the pathogenic germs varies greatly with the different materials of which walls are constructed, and especially according to their degree of dampness or dryness. Special investigations made in this direction in Italy showed that, as a general rule, walls covered with stucco or varnish are the least likely to prolong the life of the microbes, and walls which are normally dry are to a great extent self-cleansing. The typhoid bacillus, the cholera germ, the diplococcus of pneumonia, when placed on such walls, die at the latest in twenty-four hours, and the diphtheria bacillus survives only seven days. Or well-dried size, the tuberculosis microbe will remain alive for four of five months. Damp walls cause the vitality of bacilli to increase, so that the dampness of dwelling houses is doubly dangerous: first, in itself, and second, because of the long life and vitality which it gives to the elements of contagion and infection. From a bacteriological point of view, stucco or good varnish should be employed for walls where possible, in preference to tapestry or paper, as both can be easily washed, and have, besides, the property of cleaning themselves of pathogenic germs.