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Fred. G. Usilton. - - Wm. B. Usilton, Jr

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A Simple Disinfectant.

A simple disinfectant to use in a sick room or in any room where a close, musty or sewer smell is noticed is to put some ground coffee on a shovel, a bit of camphor gum in the middle of it. Light the gum, which is non-explosive and easily ignited, with a match, and allow the coffee to burn with the gum. A refreshing and sanitary perfume is the result.

House Furnishing Chat.

Correct house furnishing these days has comfort as a foremost consideration. Every room, except, perhaps, the most formal reception room, should have the air of being in daily, homely use. One rule conducing to this is a table for the head of each divan or sofa, just large enough to support a lamp, hold a book or magazine or support an elbow.

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A shelf supported by brackets and from which falls a curtain is a good scheme to conceal a radiator. Then the shelf may be embellished by a large brass or copper pot or a few pieces of bric-a-brac.

* * *

A plate rail is better four or five inches wide, so the monotony of the straight line of plates may be broken by an occasional bowl, pitcher, etc. This should be placed from six to eight feet from the floor, according to the height of the ceiling.

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A screen to shut off the kitchen door is an indispensable adjunct of the furnishings of present-day dining rooms. Anything from a silkoline filled one to the handsomest leather is used, but, of course, the latter is the swagger kind.

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A full width of the material used in cushioning corner or wall seat is often tacked to the wall behind it with good effect. Flat, so-called "mattress" cushions are best liked to upholster these seats; then as many down cushions may be used as adjuncts as liked.

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A new and very effective Oriental drapery is striped in several colors that harmonize admirably with the dark-toned woods now so universally used for Belgian and Flemish furniture.

* * *

Fringe is entering more and more into house decoration lately. Wall fringe is becoming quite popular for finishing bed valances, bedroom window hangings, bureau or chiffoniere covers, etc.

* * *

Metallic finished burlaps are the latest. These are finished at the back so they are no more difficult to hang than the ordinary paper.—Philadelphia Record.

HOUSEHOLD RECIPES

Custard Toast—Bring one pint of milk to the boiling point, then add one egg well beaten. Boil one minute, season with one-half teaspoonful of salt and pour over five slices of buttered toast placed in a baking pan. Put in the oven until the custard is set.

Thimble Cakes—With one quart of flour sift two teaspoonfuls baking powder and saltspoonful of salt; rub in one-half cup butter and one-half cup lard; moisten with milk to the consistency of biscuit dough, roll out one-quarter inch thick and cut with small cutter. Butter griddle slightly and bake on both sides to a delicate brown.

Scalloped Cheese—Any person who is fond of cheese cannot fail to relish this dish. Three slices of well-buttered bread, first cutting off the brown outside crust. Grate fine one-quarter of a pound of any kind of good cheese; lay the bread in layers in a buttered baking dish, sprinkle over it the grated cheese, salt and pepper; mix four well beaten eggs with three cups of milk; pour it over the bread and cheese. Bake in a hot oven as you would bake a bread pudding.

Prune Pudding—Wash and soak one pound of prunes over night in a little water and stew them in the same the next morning until soft enough to remove the stones; after seeding chop in the hash-bowl, then add sugar to taste. Make a baking powder dough, roll out as thin as pie crust, spread on this the prunes and then roll up as you would a jelly roll. Cut in slices about three inches thick, lay them in a baking pan and bake in a quick oven about twenty-five minutes. Serve with cream.

Green Pea Soup—One pint of green peas, one pint of stock or water, yolk of one egg, one-half tablespoonful each of butter and flour, salt and pepper. Put the peas in boiling water and let boil twenty minutes. Drain and press through a colander. Put the stock or water on the fire; when boiling add the peas. Rub the butter and flour together and add to the boiling soup. Stir constantly until it thickens and add salt and pepper. When ready to serve add about one-half cup of cream or good milk. Canned peas may be used.

JOHN-A-DREAMS.

Who sits out in the orchard bowers,
Blowing bubbles of apple-bloom?
Who washed the cheeks of the baby flowers,
And swept the grass with a windy broom?

Jack-a-Dreams, John-a-Dreams, radiant fellow!
Busiest body from dawn till night;
Thrumming his tunes on rose and yellow,
And all the strings in the harp of light.

His are the boatlings low in the valleys,
Cobweb cordage and woven keel;
He lights them over with dew, his galleys,
And rides from the dock on Arachne's wheel.

Jack-a-Dreams, John-a-Dreams, day's a-dying!
Take up your brush and dabble the west.
Leave us your pennon there a-flying,
Set with stars for a silver crest!

—Alice Brown, in St. Nicholas.

HE WILL COME BACK

By Edith Berkeley.

"WHEREVER he have got to, he will be twenty-six this blessed day, will be Master John," said Nurse Cotter softly to herself as she stood in a shady corner of the old-fashioned garden, her eyes bent upon a thick patch of sweet violet leaves growing almost wild under the mossy wall. "Planted them himself, he did, my pretty boy, when his head was little higher than the kitchen table, and Miss Kitty helping, of course. Always together, they was, and now two years gone and no sign of him. Master has altered a good deal since the weary day he left us. But for Miss Kitty, dear lamb, there would hardly be a sound of life now in the house. Oh! Master John, Master John, do you think this day of your sweetheart, Miss Kitty, of your home and the old nurse as loves you?"

Very tenderly the old woman's wrinkled, toil-worn hand touched the fresh, green leaves, as memories of the sturdy young rascal who had planted the violets stole back to her heart. How proud she had been of John! He was the orphan nephew of her late mistress, who had adopted him, but she had died soon after Kitty's birth, and it was Sarah Cotter who had taken care of everything and worked early and late for "them precious children," for her master, Sebastian Stuart, was an absent, highly irritable man who rarely quitted his study.

When the boy grew up rather wild nurse declared that he was but high-spirited, and whatever his faults he was devoted to Miss Kitty, and that no one could deny. But Kitty was the one creature for whom her father cared, and consequently he looked with a jealous eye on his nephew, and the least word from the lad was sufficient to open the vials of his wrath. Two years previously, when John had come down to spend his birthday as usual, his uncle had suddenly missed a number of bank notes. Jack alone had been in his study; Jack was known to be in chronic difficulties, and there was a terrible scene, ending in the young fellow being ordered out of the house, never to return or see his cousin again.

He went, and the following autumn, when nurse got out her master's winter coat, there were the notes, crumpled up in a pocket, and she remembered he had worn it last the week before Master John had been home. Then contrition, sharp and stern, seized upon Sebastian Stuart, and he advertised diligently, but nothing was heard of Jack, and time rolled on.

"Well, I must go and make my cakes," nurse muttered, sadly turning away. "Miss Kitty will have them, like as he was coming down. Ah, dear! it goes hard to lose them as you have nursed and dressed and tended."

The violet patch seemed a favorite spot that spring afternoon. Kitty came there presently, and turning up her frock went down on the damp soil to search among the leaves for the fragrant little flowers.

"It seems a long time to wait," she confided to the mossy wall as she stood against an old tree arranging her blossoms, the bright sunlight falling on her chestnut head. "But if he is alive he will come back. He never broke a promise to me. There are always violets out for Jack's birthday. I never knew them to fail."

"And we always wore half each and now you are keeping them all," said an eager voice behind her.

She turned to see a tall, bronzed man; she turned to see her boy sweetheart, and the sad days, the lonely months, were all forgotten as the two who had carried the violets from the woods and tended them as children met in that shady corner again.

"He is so sorry, Jack," she said at length, when the tale was told. "You will not be hard on him, will you dear?"

"Hush! Here he comes."

And strangely enough, a third visitor came toward the bed of violets now, a bent, dreamy-eyed old gentleman, who nearly passed them, and then stopped abruptly.

"Jack, my boy, back again!" he cried. "I was a wicked old man, Jack. Can you forgive me?"

Of course he could, producing the torn piece of paper on which was the advertisement. In Havana he had taken it to light his pipe and suddenly caught sight of his own name.

"It has done me good, you know," he said in his deep, frank voice. "Roughing it always does a fellow good, if he puts his back into it. Now, I want a birthday present from you, uncle, one I shall know how to take care of," and he drew Kitty forward.

It was with a curious mist in his eye that Sebastian Stuart put her hand into Jack's broad palm and blessed them. He had made a terrible mistake; he had nearly wrecked two lives. It is not always that things come out right at last, and he was a thankful man that day.

Spring evenings are chilly, and the spotless kitchen, with its cheerful fire and the scent of hot cakes seemed a very pleasant place as the young couple stole up to the back door, much as in the days of yore they had returned from meadow or wood and gone straight to their best friend.

"To think that he should have a'come this very night, my own dear boy!" murmured the old woman, after another errand to the sitting room, where on various pretexts she kept going to look at Master John, to surreptitiously lay a trembling hand on his big shoulder, or the crisp hair that had always been so hard to comb. "Aye, the Lord has heard my prayers; I have got both my children again, and Master John will sleep in his own little room again to-night!"—American Queen.

A Dutch Fisherman's House.

The interior of one of these tiny Katwijk houses is a study in simplicity; the large room is kept for Sundays and for company—incidentally serving as a bedroom for the family. In the walls are sets of doors, like cupboard doors; behind these are box-like compartments in which are built beds. The other room is kitchen and living room. The old Dutch hearth is in the corner; a copper kettle hangs from the crane. The table before the window, with its china coffee service always ready, is a feature of every home. In the cupboard are just enough plates, knives and forks for the family. Cleanliness seems the watchword of every household, for everything glistens from the brick doorsteps, where lie the white sabots, to the fascinating brass and copper utensils hanging about. The women's duties are not many, their cares few; having scrubbed the house within and without they linger about street corners gossiping or stand for hours out on the dunes, arms akimbo, looking out to sea. But out in the fields they do labor hard. Up through the gray mist their sturdy figures loom darkly as bending over hoe or stooping to the earth they toil silently, patiently, from dawn till dusk. Wives and daughters of the fishermen spend many of their days mending the huge nets, which, stretched out over the dunes, envelop them in a clinging veil of black. Along the edges sit the women, wooden needle and stout cord in hand, repairing the great gaps and yawning holes, stopping occasionally to drink a cup of hot coffee brought out to them in pots by the children.—Outing.

Making Lemons Sour.

How often does a lemon fail to live up to its sour reputation! Until lately American lemons were more likely to thus fail than foreign ones, the reason of which was that American growers did not know how to cure lemons. The fruit was never tart enough. There would be plenty of juice, but it contained a high percentage of sugar and a small percentage of acid, which made it unmarketable. But a few years ago the lemon growers clubbed together and sent experts over to Italy and Spain to learn the business, and now they are producing much better results. They pick the fruit before it begins to turn yellow, and put it in a curing house, where it is kept at an even temperature of about fifty degrees for about twenty days, which "sweats out" all the sugar. It is then removed to another temperature for sixty days more before it is ready for the market. Thus the highest degree of acid and the largest degree of juice can be obtained. One of the curious effects of this "sweating" process is to reduce the thickness of the skin. It originally grows thick and tough, but the acid seems to eat it up.—Beverages.

Owning Forests For Revenue.

It is said there are towns in Germany which are free from taxation by reason of forest profits—forests owned by the city corporations. American cities dare not own anything. When the writer opened a campaign for small parks in Philadelphia, the plan was to take a large tract, make a small park of a portion, and then sell the adjacent properties at improved figures to buy more plots with. But the law department decided that the city could not enter into real estate operations. Indeed, it is doubtful whether any city in America can do anything long but raise taxes on real estate. Small towns can do better than larger ones. When they grow to a size that "nobody knows who's who," except as designing persons tell them, ignorance, or even corruption, rules. Imagine any of our large cities running a forest for revenue!—Meehan's Monthly.

Changing the Subject.

An original method of closing a conversation was adopted by a host at a dinner party the other day. A young man had turned it to a topic which he did not care to discuss, and angry glances failed to make any impression. "Now, then," said the host at last, "let's change the conversation. 'For what we have received,'" etc.—London Globe.

Testimony of the Nose.

An eminent physician now proclaims that the ancient and general opinion that the nose is an index to character is a fallacy. And it may be proclaimed with fully as much confidence that there is nothing which any eminent physician knows to be so that other eminent physicians do not know to be "ain't so."—Louisville Courier-Journal.

FARM TOPICS

Value of Some Forage Foods.

Wheat straw contains more starch than clover hay. It also contains over four per cent. of mineral matter, three and a half per cent. of protein, and as much of the straw is digestible as of clover. Cut fine and fed with grain straw is more valuable than some other foods.

Feed the Hens With a Purpose.

Feeding for eggs is not feeding for meat, and feeding for meat is not the way to get a large number of eggs. Make up your mind which of the two you want and then bend all your energies toward making it a success, and then stick to it until you have reached what you are after. It is the only way to make the hens pay a big profit.

When to Harvest the Corn.

Do not wait until the corn leaves turn yellow before cutting down the corn. The fodder will be much more nutritious and valuable if cut just as it begins to change color. The ears will then be well filled, and will harden later, after being shocked or stored. Good and bright corn fodder is succulent and will be relished. If not harvested until the leaves are yellow the ears will gain nothing, while the fodder will be woody and less palatable.

Inferior Butter Works Injury.

Inferior butter lowers the price and injures trade in that article. It would be considered an offense to inform the wives of some farmers that they do not know how to make good butter, yet thousands of pounds of butter reach the market that could be of a higher grade if the farmers and their wives were not prejudiced against "fancy farming." A silo, a pure-bred animal, or improved methods of farming are regarded as innovations, being forced on farmers only after more progressive neighbors leave the former methods behind and find profit in so doing.

Go Out and Learn.

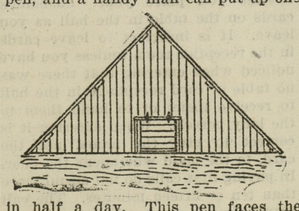
There are not many branches of industry in which there is so much to be learned and so few capable of teaching all that should be learned as in agriculture. Take all the many varieties of animals and fowl kept, all the crops grown and all the many different treatments they need under the different climates, on different soils and with fertilizer and cultivation varying, and we can conceive of nothing more likely to test brain power and quickness of perception, unless it be the task of the physician, who finds a different remedy needed for the different constitutions of each individual case. But if he is wise he certainly seems to adapt his remedies to the conditions rather than to the disease.—The Cultivator.

Advantages of Cover Crops.

The manure and fertilizer left over from a crop can be lost during the winter by leaching when heavy rains fall. For this reason it is recommended that no field be left bare of growth. If the land must be plowed in the fall the work should be done not later than September. The manure may be spread and worked into the soil, and rye should then be seeded on the land. The rye must not be regarded as a crop, however, as it may be plowed under in spring. Such a crop is known is a "cover" crop, and holds the plant foods during the winter, as well as preventing damage from heavy rains. It is now conceded that cover crops should be used both in summer and winter. Nature never leaves the ground bare. If the land is too poor to grow a cover crop some worthless weed or grass that is indigenous to the soil seems to appear to protect it, among them being crab grass, which takes possession of all bare soils upon which it can grow. Do not plow the wheat stubble until spring, unless it is to be followed by a cover crop, but do not forget to mow down the weeds in the stubble field to prevent them from seeding.

A Farrowing Pen.

The cut represents one of my farrowing pens, with which I have had good success. The eves projecting to the ground prevent the sows overlaying the pigs. The material for building these pens only cost me $1.50 per pen, and a handy man can put up one



in half a day. This pen faces the south, the front being latticed with one by three slats. A swinging door is provided so the hogs can go in and out at will, also to keep chickens out. The east cover extends eight inches over west cover at top to prevent cold east rain from blowing in. The two by four that the roof is nailed to is nine feet long, extending six inches over each end. The roof is made of two lays of one by ten plank, laid so the joints of first layer will come under centre of plank of second layer, but the roof could be made of any convenient material, shingles, or prepared roofing, etc. The dimensions are eight by eight feet; two by fours are used for sills. Rafters are two by four by six feet. The roof should project to the ground. To prevent wind from blowing under, the end is weather boarded. The dimensions could be altered to suit individual wants.—Thos. S. Ramsay, in The Epitomist.

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