A FARMER'S WIFE I'LL BE.

I am a wild and laughing girl just turned of
seventeen,
As full of fun and mischief as any you have seen;
And when I am a woman grown, no matter how
they be—
It's or I marry to my life, a farmer's wife I'll
be!

I love a country life, I love a jersey breeze,
I love to hear the singing birds among the
leafy trees;
The lowing herds, the bleating flocks, make
music sweet for me;
It's or I marry to my life, a farmer's wife I'll
be!

I love to feed the chickens, I love to feed the
cow,
I love to hear the farmer's boy whistling at
his plow,
And fields of corn and waving grain are pleas-
ing sights for me;
It's or I marry to my life, a farmer's wife I'll
be!

I love to see the orchards where the golden
apples grow,
I love to walk in meadows where sparkling
streamlets flow,
The flowery banks and shady nooks have
many charms for me!
It's or I marry to my life, a farmer's wife I'll
be!

Let other girls who love it best enjoy the
gloomy town,
And dusty streets, and dirty walks to ramble
up and down;
But flowery fields, and shady woods, and
starry skies for me—
It's or I marry to my life, a farmer's wife I'll
be!
— *Detroit Commercial Advertiser.*

FAMILY MATTERS.

Cleanliness.—Cleaning the skin thor-
oughly is the best way to keep off diseases
from it and from the lungs and kid-
neys. No drugs can equal it.

To Clean Steel and Iron.—Use ounce
of soft soap; two ounces of emery, made
into paste; then rub the article for clean-
ing with wash-leather, and it will give a
brilliant polish.

Frozen Plants.—Frozen plants if taken
promptly and thawed out in cold water,
will not be injured, but if left to thaw by
atmospheric heat, they will be sure to
die from the effect.

Looking Glasses.—A little alcohol
mixed with a little whiting, and used
sparingly, will cleanse a looking glass
without scratching the surface. Rub
lastly with a piece of paper rather than
a cloth.

To Clean Bottles.—Musty bottles and
jars may be sweetened with lye or dis-
solved soda. Let either remain in them
a short time, then dry and scald out.
Salt will keep dry if placed in jars
or bottles.

The Laundry.—A tablespoonful of
black pepper put into the first water in
which gray and buff linens are washed
will keep them from scalding. There
is no objection to it and it softens the
water like soda.

A Handy Article.—To make feather
brushes to use in greasing pans, or brush-
ing egg over tarts or pastry, boil the wing
feathers of a turkey or old hen for about
ten minutes, then remove them in tepid
water, dry and tie up in inches.

White Sauce for Fowls.—Mix a table-
spoonful of good cream with half a pint
of milk, add a little pepper and salt and
one dozen oysters. Boil all the oysters
tender, and then take it up and squeeze
in the juice of half a lemon.

Horseradish Sauce.—Six a stick of
grated horseradish with wineglass of
cream, a teaspoonful of mustard, and
a pinch of salt, then stir in half a tumb-
ler of the best white vinegar. Bruise
with a spoon, and when thoroughly mix-
ed together serve in a tureen.

Wall Paper.—In selecting paper for
house use, avoid all greens as far as
possible, for this color invariably con-
tains more or less poisonous matter,
and will invariably poison to some ex-
tent all who use it. No matter what
manufacturers tell you, avoid all green
on the paper.

Evening Light.—When reading or
sewing in the evening, it is important
to sit with your eyes away from the light
so that the rays will come upon your
book or work over the shoulder. This
will be found to give the light more
power, as well as to protect the eyes.

Tooth Brushes.—In buying a tooth
brush select one consisting of only three
or four rows of bristles, with a little space
between, and of a moderate hardness.
This will allow the brush to spring in
between the teeth, and thus free them
of tartar in places where it is most apt to
accumulate.

To Remove Lime from the Eye.—The
highly inquisitive caustic effect of lime
accidentally introduced into the eye, as
frequently occurs to those engaged in
building, may be entirely neutralized by
use of cold sugar-water, owing to the
formation of a compound of the lime and
sugar, which is without any action upon
the eye.

Sugar and Onion Stuffing.—Wash, peel
and boil three onions in two waters to
extract the strong flavor, and scald the
sage leaves for a few minutes, chop the
onions and leaves very small; mix them
with five ounces of bread crumbs, season
well with pepper and salt, and a piece of
butter broken into pieces, and the yolk
of an egg.

**For Chilblains, Chapped Hands and
Lips.**—Buy at the druggist's a small
quantity of sweet oil and the same of
beeswax; put them together in the oven
and let the wax melt in the oil; stand to
cool, and rub in well every night, or
whenever the feet or hands are painful.
The above is very simple, and will be
found to give great relief.

For Painting.—For painting the wood-
work of dwellings, paint mixed with raw
linseed oil is usually used with a dryer
added, but boiled oil requires no dryer.
The work has a more likelihood to adhere
with boiled oil than with raw. For parts
exposed to the heat rays—an afternoon
sun—give good a coat of oil before painting
and plenty of time for one coat to dry
before putting on another.

Holes in the Wall.—Small holes in
white walls can be easily repaired with-
out scouring for the plaster. Equal parts
of plaster of Paris and whiting such
as is used in making fanulters for scouring
purposes—mixed with water to a paste,
applied immediately and smoothed with
a knife or flat piece of wood, will make
the broken place as good as new. As the
mixture hardens very quickly, it is best
to prepare but a small quantity at a
time.

Making Butter.

A writer in an English exchange says:
—There are three things which effect
the taste of butter and its capacity to
keep—the food of the cow, the method
of setting the milk, and the system of
making. In England, butter is largely
made from lag-prenny or sour cream, and
this system is still taught, but it is reall-
ally wrong. It is never so sweet as when
made from separated cream or purely
sweet new cream. Bad herbage or food
of other kinds must effect the taste. A
damp dairy exposed to drains or smells
also effects its quality in a vital manner.
But the method of making has also much
to do with both the quality and quantity.
I have seen it made in various countries
in Europe where the district is famed
for sweet butter, and everywhere the
makers treat their subject as an art,
and reap results accordingly. When
everything is ready, and the cream well
stirred, it should be poured into the
churn, its temperature being 58 degrees
or from this to 61 degrees, and to test
it a thermometer should always be used.
If the dairy is a degree or two below
these figures the cream will be right;
if it is too low the cream will be remov-
ed to a warmer apartment until it has
reached the required temperature.
Some people put warm water, but it is
dangerous to raise temperature sudden-
ly or too many degrees at once. Small
churns are sometimes placed in pans of
cold hot water, according to the sea-
son, but in summer very early morning
will be found the best time for churning.
Very cold water or ice should not be
added, for the temperature excited is
not then regular. The cream being re-
gular, churning should commence, and
whether it should be hand, horse, or
steam power, the action should be regu-

The above is a true bill, and may be
relied upon.

All Sorts

When a man pays for his bread he
should be allowed to eat a great deal.

The land agent in North Britain is
getting very high.—Sky-high in fact.

The man that is born to be hanged
will never be drowned, but it is best not
to venture too far beyond your depth,
young man, for all that.

A man in Cincinnati stabbed another
because he did not like his dancing.
Such criticism may be unjust, but it is
effective.

"I think the goose, has the advantage
of you," said the landlady to an inexpert
boarder who was carving. "Guess he
has mum—in age," was the quick re-
tort.

Thousands are being cured of Catarrh
every year with Hall's Catarrh Cure,
that the doctors had given up and said
could not be cured. 75 cents a bottle.
Sold by J. A. Hacking.

Young house wife—"What miserable
little eggs again! You must really tell
them, Jane, to let the hens sit on them
a little longer, or we must change our
grocer."

A Saint at the Zoo.

Capt Harry Piper, Alderman and Sup-
erintendent of the Zoological Garden,
lately communicated the following facts
to a reporter of one of Toronto's most
influential papers: "Some time ago we
purchased from the collection of animals
at Central Park, New York, a monstrous
Russian bear, which we have named
'Peter the Great,' on account of his tre-
mendous size. Not long after 'Peter'
arrived we found that he was suffering
from the rheumatism, and in a pretty
bad state. Pete was not the only one
in the 'Zoo' which had a touch of that
delicious torture; the lion likewise had
it, and in fact I was just being cured
of a bad case of the rheumatism, myself,
by the use of St. Jacobs Oil, the Great
German Remedy. I found St. Jacobs
Oil an excellent remedy, for it cured me
in a short while, and my case was a very
aggravated one. I argued that if it cur-
ed men it must be good for animals as
well.

One of Sir Garnet's anecdotes about
Tel-el-Kebir is not yet out of date. He
had timed the night attack to begin at a
fixed hour, and reports to be brought
him from the different bodies of troops
that they had actually reached their
positions. Surrounded by his staff he sat
waiting on horse-back, and in his ner-
vous impatience he was continually pull-
ing out a repeater he carried, and ring-
ing the hour. The night was extremely
dark, the repeater very old, and Sir Gar-
net frequently grew anxious lest the
moment for the attack should pass be-
fore everything was ready. The staff
said that they could to reassure their
chief, and anxiously shivering suggested
that perhaps the old repeater was too
fast. Just then a faint light dawned in
the Eastern sky, and grew swiftly bright-
er, and before long the horizon and all
that quarter of the heavens were radiant
with the lines of early morn. Sir Garnet
threw down his watch with an exclama-
tion of despair, and, turning to the staff,
said:—"You see, gentlemen, it is too
late; it will be broad daylight before the
troops can reach the enemy's line."
"But, why?" queried one bold man: "the
hour fixed is not passed." "I must be
past," retorted Sir Garnet, "look at the
light in the sky." "Yes," responded the
bold man, "I see the light. It is the
comet."

A MAN

WHO IS UNACQUAINTED WITH THE GEOGRAPHY OF THE COUN-
TRY, WILL SEE BY EXAMINING THIS MAP THAT THE

CHICAGO, ROCK ISLAND & PACIFIC R'Y

By the central position of its line, connects the
East and the West by the shortest route, and car-
ries passengers, without change of cars, between
Chicago and Kansas City, Council Bluffs, Leaven-
worth, Atchison, Minneapolis and St. Paul. It
connects in Union Depots with all the principal
lines of road between the Atlantic and the Pacific
Oceans. Its equipment is unrivaled and magnifi-
cent, being composed of Most Comfortable and
Beautiful Day Coaches, Magnificent Horton Re-
clining Chair Cars, Pullman's Prettiest Palace
Sleeping Cars, and the Best Line of Dining Cars
in the World. Three Trains between Chicago and
Missouri River Points. Two Trains between Chi-
cago and Minneapolis and St. Paul, via the Famous

ALBERT LEA ROUTE.

A New and Direct Line, via Seneca and Kanka-
kee, has recently been opened between Richmond,
Norfolk, Newport News, Columbus, Cincinnati,
Indianapolis and Lafayette, and Omaha, Minneap-
olis and St. Paul and intermediate points.

All Through Passengers Travel on Fast Express
Trains.

Tickets for sale at all principal Ticket Offices in
the United States and Canada.

Baggage checked through and rates of fare al-
ways as low as competitors that offer less advan-
tages.

For detailed information, get the Maps and Fold-
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