*** The matter which this page contains is carefully selected from various sources; and we guarantee that, to any intelligent farmer or housewife, the contents of this single page, from week to week during the year, will be worth several times the subscription price of the paper.

LENT TO THE LORD.

It was not very long ago,
And always seems but yesterday,
When he was called whom we loved so,
And went away.

While still we cried, and still he smiled,
We laid his face among the flowers.
He was a very little child;
But he was ours.

It was so quiet in the room—
The baby fabrics soft beset
With violets, the faint perfume
Of mignonette.

That pretty, pouting, hovering smile
We kissed and kissed, our weanie lad!
For he, and God knew all the while,
Was all we had.

How dainty firm his hands so white,
How soft his forehead's silky fleece.
Brave baby he had fought his fight,
And slept in peace.

No more the cry of mortal pain!
Time's short and strange experience
All done! Enough the crown to gain
Of innocence.

How full we felt that piteous strife
He could not know, we could not tell;
But he has passed to perfect life,
And all is well.

The angels slipped the golden bars
And to the lamb-fold safe he trod,
Up the long stairway of the stars,
At home with God.

The better part our darling has;
Our treasure safe, how strange our tears,
For with the Lord one day is as
A thousand years.

Thy will be done! He will not come:
But we shall go to him, ere long,
And join in that unbroken home,
His matin song. —*Interior.*

THE HOME.

The Summer Vacation.

One of the most pressing duties upon the housekeeper at this season of the year is the summer sewing. Unless she take time by the forelock and get through her summer sewing before the hot weather begins, she will have reason to regret her delay. The summer is always a busy time to the housekeeper. In the country it is filled with preserving and canning days, and it should be taken up with times of vacation, for the busy housekeeper needs a vacation as much as any other worker. In order to obtain her much-needed rest during the summer she must get ahead of her work a little.

The summer sewing should be well out of the way before the close of May, and it will be if the winter season has been employed as it may be, in attending to the household linens and bedding, in keeping the underclothing in order, and in doing all such sewing as can be easily done, before the distinctive cloths and fashions for the coming summer arrive. Nothing is gained by waiting for the purchase of summer cottons till the season of making them up is here.

Every housekeeper needs relaxation, none more so than the busy country housekeeper, who is likely to drudge on from one year's end to the other without change. But it is becoming more and more the habit of every one to take a summer's vacation, and the busiest farmer's wife, between haying and harvest, often manages to take a vacation of two or three weeks by the seashore or in some inland retreat like Chautauqua, where she will obtain both rest and change. The great value of the summer educational resorts which have been established all over the country is the power they have to divert the thoughts from the commonplaces of life to a higher elevation and to accumulate new objects of thoughts, to widen the intellectual vision, so that the hard-working woman who, ground down to every-day duties, may feel the pulse of the world's progress, and, as the old phrase goes, keep abreast of the times.

It has often been said that more individuals rust out than wear out. The ceaseless and monotonous grind of daily work in the country without some relief such as a summer vacation affords does more to weaken the physical powers and narrow the mind than a life of hardened drudgery in the city, with its constant round of change and shifting scenes. The country woman needs her vacation even more than her city sister, and she is beginning to take it. If her summer sewing is done and she is prepared to go when opportunity offers, she will not have to undergo the weariness of preparation in the midst of hot weather.—*N. Y. Tribune.*

The Proper Way to Sit.

A proper sitting position requires that the spine shall be kept straight, and that the support needed for the upper part of the body shall be felt in the right place, says Caroline Le Row in the May *Ladies' Home Journal.* Therefore, sit as far back as possible in the chair, so that the lower end of the spine shall be braced against the back of the seat. If this back is straight the shoulders will also rest against it; if not, they will have no point of support, and it will be found that they do not need it. This position makes no strain upon the ligaments of the spine. It allows a proper position of the shoulders, consequently of the chest, consequently of the lungs, stomach and every other organ of the body. Their work is carried on naturally and comfortably, as is also the circulation of the blood, which in a wrong sitting position is seriously interfered with. With the feet resting squarely upon the floor, the hands resting easily upon the lap, perfect equilibrium, and consequently perfect rest of the body, is secured. There is no strain upon any part of the body; no muscle or organ is required to do more than its legitimate amount of work. The arms should never be folded; for this position not only causes a strain upon the spine, and all the other evils already referred to, but, in addition, places the weight of the arms upon the stomach and diaphragm, thereby increasing the labor of digestion and respiration. Placing the hands behind the back, or folding the arms behind the back, if possible, is a good attitude to take occasionally, giving, as it does, the fullest expansion to the whole upper part of the body.

The Art of Darning.

The art of mending is not practised to-day with that punctilio which our grandmothers considered necessary. Fabrics are so much cheaper and so much easier to obtain than in those ancient days, when every lassie must spin her own gown, if she would have any gown to wear, that it is not strange that we have deteriorated in caring for the old, and are sometimes neglectful of the stitch in time. Women in this practical nineteenth century can often say that their time is worth more devoted to some other purpose, and when cloth is cheap can better afford to buy new than to mend the old.

However that may be, no one disputes the utility of the darning-needle. A well-made pair of stockings costs too much not to be darned repeatedly before they are discarded. A daintily darned pair of stockings speaks more strongly of the womanly care of their lady owner than boxes of new silken hose. At a recent fair in this city a pair of stockings belonging to Empress Eugenie were exhibited, made of the finest silken web, and deftly darned, with almost magical stitches, in the heel. There was something especially interesting in this little darning, speaking, as it seemed to do, of thrift in luxury.

Every growing girl should be taught to darn, with all the dainty stitches of the art. There should be instilled into her a sense of the disgrace of wearing a stocking with even a broken thread, while a darn well put in has a homelike, respectable look that in no way deteriorates from the value of a good stocking. Darning is a lady's occupation, akin to embroidery in deftness and gentleness of touch. It requires skill and judgment to select the thread, which should be but a trifle coarser than the web of the stocking, or, in case of cloth, than the thread of the goods. Where a cloth may be easily ravelled, it is better to darn it with the ravellings, unless it is in a place where more than ordinary strain comes on the goods. Thick cloth should be darned between the layers, and when done by a skilful hand and well pressed, the work becomes practically invisible. A darning case, fitted out with a pretty olivewood egg to hold under the stocking, a long, narrow cushion of darning needles, cards of various colored wools and cottons, and all the necessities for the complete outfit of a darner, is a useful present for a growing girl, and one she should be instructed to use faithfully.—*Tribune.*

Rice.

New rice, it may be generally known, is one of the most indigestible things that one can eat. Various derangements of the digestive organs are almost certain to result from rice eaten directly after it is gathered, and the fact is so well known in rice producing countries that the people do not eat it until it has been kept at least a year. Never, save in cases of famine, although it is the staple article of diet of the people, is rice eaten in India till it is two or three years old. The following is an Indian recipe for cooking rice: "Wash him well; much wash him in cold water, or rice flour make him stick; make water boil all ready very fast; throw him in; he not burn—boiling water shake him too much. Boil him quarter hour or little more, then rub one rice on thumb and finger; if all rub away, him quite done. Put rice in colander; hot water, him run away. Pour one cup cold water on him rice; then put him back in saucepan and keep him covered up near the fire. Rice all ready. Eat up."—*London Caterer.*

Cold Meats.

Comparatively little attention has been paid to the dainty cooking of meats which are intended to be eaten cold. Cold meat is usually the left-over meat from a former meal, and no special attention beyond slicing it then is paid toward serving it in an appetizing condition. Now, a piece of cold meat is a delicious dish, if it is properly prepared to be served cold, but if it is merely a makeshift, served cold because the housekeeper has neither time nor inclination to make it over, it is apt to be a culinary failure.

Cold roast beef, however delicately thin it may be sliced, cannot be compared as to flavor with fresh roast beef. No one would think of roasting a piece of beef for the purpose of serving it cold. On the contrary, a piece of a-la-mode beef, richly seasoned, and inclosed in the strong stock which forms a jelly around the meat when it is cold, is one of the most delicious ways of serving a piece of meat at a picnic or supper. In this case, the meat is seasoned in such a manner that it is full as delicious in flavor when it is cold as when it is hot. The same may be said of a meat-pie, or of a cold ham, or a leg of spiced mutton. All these dishes are highly seasoned, yet not too highly seasoned, to make them palatable and wholesome when the meat is cold, for spices and condiments used with discretion are not only wholesome, but necessary to assist the digestion of cold meats.

A great many people who do not care for corned beef served hot enjoy it served cold, and pressed and cooled in the liquor in which it was cooked. A corned-beef press, consisting of two pieces of wooden plank connected by a screw at each end, is the very best and simplest that can be devised. It should be of such small dimension that when the beef is put in it it can be immersed in the pot in which the liquor remains. It should be screwed down on the beef before it is put back in the pot, and left there for at least twelve hours to become perfectly cold and well pressed. When it is lifted out of the water and sliced it will be found almost as tender and moist as beef's tongue. Boiled ham, boiled tongue and all boiled meats should invariably be cooled in the water in which they are boiled. This tends to make them moist and tender.

A cold meat pie is so good a dish that it is a pity that it is not oftener seen on our sideboards. A piece of lean beef well larded with pork and raw ham, stewed down with a rich stock slowly for four or five hours, then cooked in the liquor, drained, scraped off carefully and trimmed a little so as to show the strips of pork and ham running through it, makes a very ornamental piece at a picnic. It may be made more ornamental served on a layer of cold boiled rice, decorated with pieces of meat-jelly cut in ornamental shapes. The stock in which the beef was cooked will serve as fine enough jelly for this purpose. It should be clarified by boiling it for ten or twelve minutes with a few eggshells or the white of an egg, then straining it through a napkin, and allowing it to cool on the ice. When it is perfectly firm it should be cut into various ornamental shapes to decorate the meat.

Montpelier butter is a very ornamental and delicious adjunct to cold cookery of meats. It is a butter flavored and mixed with sweet garden herbs, and when once prepared will keep a considerable time on the ice. Take about two quarts of equal parts of chevril, tarragon, chives, burnet and watercress. The burnet may be omitted, as it is a rare herb, even in our own markets, and consequently difficult to obtain. Put them in boiling water for about two minutes, drain them, chop them up and pound them to a paste with a potato-masher in a chopping-bowl. Pound also the yolks of six hard-boiled eggs, six well-washed anchovies, two small cucumber pickles and a tablespoonful of capers. Mince all these with a chopping-knife before you attempt to chop them to a paste. Add also a teaspoonful of grated onion to the other ingredients. Rub the whole mass through a flour sieve, and add two pounds of butter, two tablespoonfuls of oil and a tablespoonful of good salad vinegar. Mould the whole in a mass by itself and put it aside for use. It should be a bright green and may be spread in pieces over any cold meats. It is especially ornamental spread over a layer of rice on which a cold meat rests. A cold boiled ham spread on such a layer of rice, decorated with a little parsley, makes a very ornamental dish.—*Tribune.*

THE FARM.

Deadhead Roosters.

Whenever a fertilized egg is raised to a temperature of 92 degrees the hatching process begins, and when the temperature falls much below this point the process ceases. These conditions are found in the warm days and cool nights of summer. During the long hot day the hatching process is at work; during the cool night it ceases. After three or four such alterations the embryo chick dies and the rotting process begins. Now, if the eggs were not fertilized the hatching would not begin, neither would the rotting, and hence there would be absence of rotten eggs. The remedy, therefore, is to prevent fertilization of eggs. Every rooster not intended especially for breeding should be sacrificed as soon as big enough to eat. Not over one rooster should be kept on any farm, and that one cooped and mated with not more than ten hens, and the eggs from those hens should be kept or sold expressly for hatching.

The other hens should be kept especially for eggs for market or table use, and no rooster should ever be allowed among them. On the ordinary farm about one-tenth of the fowls are roosters, which is about nine times as many as there can be any possible use for. Unfertilized eggs are much sweeter and better for table use and will keep from two to four times as long as fertilized ones. Hens not kept with roosters will lay longer and sit less than others. It is safe to say that in the United States alone there are 20,000,000 roosters, and that 19,000,000 of them are a positive and expensive nuisance, except for the table at the right time. If these roosters were killed and their places supplied with hens, and each hen laid 200 eggs per year, the aggregate would be 3,800,000,000 worth one cent each, $38,000,000, every cent of which would be clear net profit to the farmer.—*Farm, Stock and Home.*

How to Raise Winter Squashes.

Squashes must be fertilized liberally. They are not only large, but gross feeders, and either a rich compost or unfermented manure will satisfy their demand, if their is enough of it within reach. It is a common mistake to fertilize only in the hill. Besides this the entire soil of the plant should be well enriched, for the reason that the joint roots are important to perfect growth, and of course must be liberally fed.

Do not plant too early. Perfect maturity is all that is required, and this will result between June 1 and Sept. 10, even with the latest varieties, like the Hubbard or its near relative, the Butman. One important advantage of later planting is that it lessens danger and trouble from pestilent little insects that are always watching for their earlier appearance. By the 10th of June these have mostly died from disappointed hopes, or taken their new and welcome departure to other fields. But later, or soon after the vinus appear—say from the middle of July to August 1—another more destructive enemy appears which must be met at once or total destruction follows. This is the squash borer and is closely related to the peach tree borer. The egg from which it is hatched is deposited in the stem of the plant, just above the surface of the soil, at any time from June to August. The larva begins at once its destructive work and must be closely watched or it will soon destroy the plant by feeding on the heart or pith. Its course is always away from the root, and it can be readily removed by splitting the vine and inserting a stiff wire for the purpose. Its presence is first indicated by the wilting of the leaves under a hot sun, and often the stem decays and there is a complete separation from the root. Sometimes, when the joint vots have formed and are well fed, they will nourish the vine so that it will mature its fruit, but generally the case is a hopeless one.

It is always far better to use the "ounce of prevention" than to depend upon the "pound of cure." A small handful of pulverized tobacco scattered about the plants when three or four weeks old, or just before they begin to run, will prevent the moth from laying the egg, out of which a few days later comes the troublesome borer. Some growers use the same preventive in the hill at planting, and believe it to be a sure protection. A few drops of bisulphide of carbon in each hill has always proved effective when used by the writer. It is a cheap chemical compound, can be readily obtained and quickly applied, by making a small hole in the soil, near the plants, with the finger, an inch in depth, and inserting a few drops of the fluid. Be sure to cover quickly, as this is a very volatile as well as diffusive substance. It is destructive to all insect life, but harmless to all vegetation. The squash bug which emits such an unpleasant odor when disturbed is readily driven away by the application of tobacco or of pyrethrum or insect powder. New ground is less likely to be infested by injurious insects than old ground, and it is to be preferred for the cultivation of the squash. If turf ground each hill may be marked by a small heap of manure, to be ploughed under and planted without removing any portion of the turf. This is quickly and easily done. I have found insect powder to be an efficient remedy for the small striped bug that preys so provokingly on all our vines. It is both destructive and obstructive.

Heresy as to Virgin Soil.

Not a pioneer, and hardly the son of one, I have yet seen many a field cleared and brought into cultivation without seeing very much of the great fertility of "virgin soil." Big rains, drouth, frost, hail, insects, weeds, bad seed, poor cultivation, etc., are just as potent on new land as anywhere. The pioneer's crops failed as often as any one's; it is the exceptional crop that the Old Inhabitant remembers. Leaves mulch the forest trees nicely; but much of the leafmould goes up in smoke when the land is burned over; and a large part of the remainder is soon dissipated when the sun gets a chance at it; all the leafmould I ever saw was dearly bought with the stumps, sprouts, roots, rocks, stones, cradle-holes, swampy spots and spring runs that went with it. You fellows with "depleted" land would feel worse yet if you had virgin soil to contend with, the more as your crops would average no better. A farm adjoining, of 100 cleared acres, has perhaps 5,000 loads of stone in its walls, etc.; I remember the gray patches so stony that nothing ever grew on them where the plough now goes all right; and most of the stones were picked by a man who lived in a log-house, for the leaf-mould never hid them here; the first furrow brings up the hardpan, and the pioneer farmer has to jingle his tools over them all. A good ten-year-old meadow-sod will yield as much leaf-mould as the new clearing, and the oldest field with a taste of yard manure will go ahead of virgin soil.—*E. S. Gilbert*

Poor Ploughing.

There are a good many ploughmen who have never learned how to plough. One serious mistake made by a great many farmers is to keep on ploughing to the same depth every season until the pressure of the sole of the plough, running at the same depth, creates a sort of hard pan, impermeable both to air and moisture, between the soil that is cultivated and the substratum of soil below. Moreover, the roots of plants find it difficult to penetrate this hard pan, and hence they can only draw food from the limited surface soil they find above it. Where this practice has been followed, resulting in such a condition as the foregoing, a subsoil plough should be used to break up this hardpan and so give the soil better drainage and a new and deeper feeding ground for this year's crops. In putting new land into cultivation the ploughing should bring up one inch of extra depth of soil each year after the first breaking until it has been thoroughly worked to the depth of twelve or fourteen inches. Then each year afterward it may be ploughed to a different depth with much better results than if it could not be so worked.

TEMPERANCE.

—The national yearly drink bill of the United States is $1,200,000,000. Number of voters in the United States, 12,000,000. That is, an average national tax of $100 to each voter to support the liquor abomination!

—The slums and the saloon are inseparable allies. We are accustomed to think of London slums as being not only the darkest spots in "darkest England," but surpassing in misery and crime anything in our own country. But good authority asserts that in the poorest districts of London there is one saloon to each 136 persons, while in a less poverty stricken section of Chicago there is one saloon to each sixty-five persons.

—The two causes which are credited with awakening the German people to the necessity of the temperance reform are, first, the conviction that beer drinking is weakening the moral and physical qualities of the nation, and second, the necessity of turning the beer material into bread. Statistics show that Germany devotes about a quarter of her productive energy to the liquor traffic and that the "demand for bread can only be met by the denial of beer."

—A physician, being impressed with the large number of boys under fifteen years of age whom he observed smoking, was led to inquire into the effect the habit had upon the general health. He took for his purpose thirty-eight boys, aged from nine to fifteen, and carefully examined them. In twenty-two there were various disorders of the circulation and digestion, palpitation of the heart, and a more or less marked taste for strong drink. In twelve there was frequent bleeding of the nose; ten had disturbed sleep, and twelve had slight ulceration of the mucous membrane of the mouth, which disappeared on cessing from the use of tobacco for some days. The doctor treated them all for weakness, but with little effect until the smoking was discontinued, when health and strength was soon restored.

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