*** 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.

THE WAITING TIME.

There are days of deepest sorrow,
In the season of our life;
There are wild, despairing moments,
There are hours of mental strife,
There are times of stony anguish.
When the tears refuse to fall;
But the waiting time, my brothers,
Is the hardest time of all.

Youth and love are oft impatient,
Seeking things beyond their reach;
And the heart grows sick with hoping
Ere it learns what life can teach.
For, before the fruit is gathered,
We must see the blossoms fall;
And the waiting time, my brothers,
Is the hardest time of all.

Loving ones, and loving ever,
It is sad to watch for years
For the light whose fitful shining
Makes a rainbow of our tears.
It is sad to count at morning
All the hours to even fall;
Oh, the waiting time, my brothers,
Is the hardest time of all.

We can bear the heat of conflict,
Through the sudden crushing blow
Beating back our gathered forces,
For a moment lay us low.
We may rise again beneath it,
None the weaker for our fall;
But the waiting time, my brothers,
Is the hardest time of all.

For it wears the eager spirit,
As the salt waves wear the stone,
And hope's gorgeous garb grows threadbare,
Till its brightest tints are gone.
Then, amid youth's radiant tresses
Silent snows begin to fall;
Oh, the waiting time, my brothers,
Is the hardest time of all.

Yet at last we learn the lesson
That God knoweth what is best,
And a silent resignation
Makes the Spirit calm and blest;
For we know a day is coming
For the changes of our fate,
When our hearts will thank him meekly
That he taught us how to wait.

—*Unidentified.*

THE HOME.

Toadstools and Mushrooms.

Walking in the woods recently with a country friend we were discussing this "toadstool" topic, when we came upon a cluster of fungi at the base of a tree trunk, their broad expanded tops apparently upholstered in fawn-colored, undressed kid, their under surfaces being stuffed and tufted in pale greenish hue.

"What would you call these?" I inquired.

"Those are toadstools, unmistakably," was his reply.

"Well, toadstools or not, you see there about five pounds of delicious vegetable meat, for it is the common species of edible Boletus—Boletus edulis."

A few moments later we paused before a beautiful specimen, lifting its parasol of pure white above the black leaf mould.

"And what is this?" I inquired.

"I would certainly call that a mushroom," was his instant reply.

This mushroom proved to be a fine, tempting specimen of the Agaricus Amanita bulbosa, the deadliest of all the mushrooms, and one of the most violent and fatal of all known vegetable poisons, whose attractive graces and insidious wiles are doubtless continually responsible for those numerous fatalities usually dismissed with the epitaph, "Died from eating toadstools in mistake for mushrooms."

Nor are the popular traditions and tests by which the primary selection of the "mushroom" is "proved" for safety worthy of any more consideration; tests, for instance, such as the following: "Pleasant taste and odor, boiling with a silver spoon, the staining of the silver indicating danger, peeling of the cap, change of color in fracture," etc. I once knew an aged dame who was a village oracle on this as well as other topics, and who sate and dispensed toadstools on the above rules. Strange to say, she lived to a good old age, and no increased mortality chanced as a result of her generosity.

How are these popular notions sustained by the facts?

Many, indeed a majority, of the most delicious species will not "peel" at all; others change color, turning blue or green or tawny almost instantly on being broken, while the most deadly amanita peels with a certain degree of accommodation which would at once seem to settle its claims as a "mushroom," has, moreover, to many, an inviting odor and a pleasant taste when raw, and when cooked giving no token of its fatal resources until from six to eight hours after being eaten, when its unfortunate victim is usually past hope—absolutely so, in the absence of the proper medical treatment, in the administration of atropine in hypodermic injection in 1-60 grain doses, this deadly drug having been only recently discovered to be an effective antidote to the amanitine, the poisonous principle of Amanita fungus.—From "A Few Edible Toadstools and Mushrooms," by W. Hamilton Gibson, in Harper's Magazine for August.

A Good Letter.

Thomas Carlyle is not often quoted as a letter writer to young people. Recently a letter of his to a young lady was read in London and published. It was written in reply to a letter asking for advice:

"Dear Young lady: Your appeal to me is very touching, and I am heartily sorry for you, if I could but help at all. Herein, as in many other cases, the 'patient must minister to himself.' Were your duties never so small, I advise you, set yourself with double and treble energy and punctuality to do them hour after hour, day after day, in spite of the devil's teeth. That is our one answer to all inward devils, as they used to be called. 'This I can do, O devil, and I do it, thou seest, in the name of God.' Were it but the more perfect regulation of your apartments, the sorting away of your clothes and trinkets, the arranging of your papers, 'whatsoever thy hand findeth to do, do it with thy might,' and all thy worth and constancy. Much more, if your duties are of evidently higher, wider scope; if you have brothers, sisters, a father, a mother, weigh earnestly what claim does lie upon you on behalf of each, and consider it as the one thing needful, to pay them more and more honestly and nobly what you owe. What matter how miserable one is if one can do that?"

Keep the Shoes Dry.

Keeping the feet dry is of quite as much importance in summer as winter, though many persons do not seem to realize this.

In the heavy dews of morning and evening the shoes get damp and suffer seriously, even though the health may not. It is worth while, the *N. Y. Ledger* well says, to keep a strict lookout as to the coverings of little feet. When they come off at night it is well to have an old stocking full of dry oats or beans to put into the shoes; then tie a string around the stocking just at the ankle, and set the shoes away for the night. The grain will not only dry out all the moisture from the leather, but will keep the shoes in shape without allowing them to shrink.

Rubber boots for men and boys may be filled with beans or oats and dried out when all other means may have failed. There is nothing more uncomfortable than to put on damp and soggy shoe leather, and with forethought and precaution it is entirely unnecessary.

Making a Scrapbook.

The handiest scrapbooks are made by cutting pieces of white or brown paper into big squares, all of the same size, and tying all together with a ribbon at the top. Such a scrapbook, says the New York Ledger, can be opened wide at any place in the book, and it is easy to look over the leaves, because the book can be turned inside out, or over back or sideways. A certain New York boy has made four such books, and when the day is stormy, or he is entertaining young visitors he brings out his scrapbooks, and spends the pleasantest day of the week in their company.

Receips for Shoe Dressing.

Here are two recipes for making a dressing for shoes. No. 1 is as follows: Take 2 drams of spermaceti oil, 3 ounces of good molasses and 4 ounces of finely powdered ivory black and stir them together thoroughly. Then stir in a half pint of good vinegar, and the dressing is ready for use. It gives a bright clean surface and makes the shoes look almost like new.

The second dressing is for rainy weather and is said to make the shoes waterproof: Take an ounce of beeswax an ounce of turpentine and a quarter of an ounce of Burgundy pitch. Put them into half a pint of cottonseed oil and melt together over a slow fire, being careful that the mixture does not take fire.

How to Care for Food.

Every article of food should be covered until it appears on the table. Milk and butter should be kept in airtight vessels and kept covered. They both take up every odor flying in the air and are positively harmful to take into the stomach after standing uncovered for an hour or two, for not only odors, but the animalcule that fill the air, are attracted to milk and butter. Uncovered jelly is a menace to family health. It is in gelatin jelly that expert bacteriologists imprison germs of disease to watch them propagate. They seem to thrive better on that kind of food than any other, yet in two-thirds of the pantries will be found half used dishes or glasses of jelly standing uncovered.

Helpful Hints.

Two boards are convenient articles—one for shirts and one for skirts. Pad the boards with heavy flannel, and cover with white cotton so made that it can be easily removed. These boards make it possible to iron the whole of an article without wrinkling the smoothed parts.

Rice water is recommended in which to wash challies. Boil one pound of rice in five quarts of water. Cool it to the tepid point, then put in the goods and wash well, using the rice as soap. Pour off the water, leaving the rice sediment. Rub the challie well in this, rinsing in the poured-off water. Use no clean water but hang the material to dry direct from the rice water.

Buckeye Meat-Pie.

Slice a quarter of a pound of bacon, cut two pounds of freshened corned beef in small pieces, slice two onions, and put all together in a frying-pan over the fire. Pare and quarter a dozen potatoes, and when the meat and onions are nicely browned, put them in a deep baking dish in layers with the potatoes. Add a little butter to the fat in the frying-pan and thicken with two teaspoonfuls of flour, mixed smooth with cold water. Pour into this a pint of boiling water, cook two or three minutes, then pour over the meat and potatoes, and bake an hour in a quick oven.

A New Phase in Dairying.

The dairyman who churns and makes butter finds the eparator a great advantage. It gives him more butter and of the best kind; he has better skim-milk to feed than the the factory milk and he can feel that satisfaction which results from doing first-class work. But in the majority of cases the farmer will not find it profitable to make butter in a good creamery within reach. The creamery is run by an expert and on a scale large enough so that time can be afforded to attend to all the little details which are necessary to perfection. The relief asked is to be freed from milk hauling, not to take the job out of an expert's hands.

The thing he would like to do is to separate the milk at home fresh from the cow, feed the skim-milk while still warm and sweet, and send the cream to the factory. This is done already in enough cases to show its great merits, but as a rule factorymen have not looked upon the plan with favor. They want to do the separating and care nothing for the trouble of hauling milk, for they don't do that part. But a change is coming. Milk hauling is too expensive. Farmers who are ambitious and intelligent will not be kept under the constraints which are adapted only to the dull ignorant and uneteachable. They will make themselves masters of the situation and do part of the expert work at home and escape the tax laid upon ignorance and inefficiency.

At present a tread power is most popular for running the farm separator, but two leading manufacturers are bending their energies to the production of "baby" turbine separators propelled by steam from a feed cooker, and the results are promising. This furnishes the steam and hot water for use as well as runs the separator and the cost is less than a tread power.—E. C. Bennett in Orange Judd Farmer.

It is Well to be Wide Awake.

The farmer who expressly arranges his affairs with the object in view of making them fit in with conditions over which he has no control and that he cannot very correctly conjecture, even is very apt to be on the safe side of the fence. In other words the rules to govern on the farm must of necessity be very flexible in their nature. If a fellow goes about farming with an ironclad code he soon finds himself in a perdicament. It may rain today or tomorrow, or perchance not for a month. The sun may shine today and tomorrow, and perhaps for ten days. Perhaps the wind will blow all the week. May be but for a day. Wheat may be a good crop to push one year. Potatoes pay well frequently. Once in a while it pays particularly well to feed cattle or sheep. It always pays to raise hogs, but at some times better than at others. However, it is plain that there is a good bit of uncertainty enveloping the whole round of transactions that take place on the farm. It is certainly a good place in which to be wide awake and to use one's best judgment in meeting conditions as time unfolds them.—Nebraska Farmer.

THE FARM.

A Point Worth Discussing.

With the rapid introduction of dairying in the winter and the almost changed character of the methods of care and feeding these dairies to obtain the largest amounts of milk, there has not been in all cases the sanitary conditions provided that should accompany these new methods at the barn, and we are hearing as never before about sudden deaths among the cows, bowel complaints, enlarged livers, and justly or unjustly, the outbreaks of tuberculosis are charged in with the other maladies. While we do not here discuss the point of all th se ills being the result of unsanitary conditions, or all traceable to the care of the stock, we do not wish to say that cows do need a better stable than a dark half or more underground dungeon, rank with foul smells, watered once a day from an ice pound or ice-bound brook, and fed highly concentrated grain food and given little liberty of movement. We may have said this before, but it will do no harm to repeat it for those who contemplate milking a winter dairy. Make the stable light, and let in all the sunshine possible upon the floor of the stable; have it shine upon the cows if possible. Tie them with the largest possible liberty. Let each cow have at least 600 cubic feet of stable room, and have it solid under her floor, if possible, so that there can be no coming up of frost or air, and have plenty of bedding of some sort. Have some succulent food of some kind, roots or silage. They are cooling in their nature and where heavy foods are fed are great promoters of digestion, and are helps in warding off caked udders. Since feeding silage to our cows, udder troubles have practically disappeared from our herd. Have water handy, and if not possible to water in the stalls, make it sheltered about the water-trough and water the cows twice a day. Do not over-feed; twice a day, and all they will eat up clean and no more, and give them time to digest what they eat, and they will do better than four or six times daily feeding. Be regular with the feeding and keep the stable about on the forty-fifth to fiftieth degree line of warmth. The man who cares for his stock along these lines will not have occasion to collect very much from the state for diseased stock.—Practical Farmer.

Methods With Swale Land.

We have just finished gathering our swale grass, and have as a result two or three loads of hay of very fine quality. Swales seem to be a necessary part of the farm in this state, and much depends on the method of handling them, whether they return a fair crop of grass or are so much waste land. From the very nature of their location, they are the richest portion of the farm, receiving, as they do, the washings from all the surrounding hills. Many of them cannot be made day enough to cultivate, and the only way of utilizing them is by putting them in condition to raise good hay.

The method we use for improving them is this: First deepen the ditch in the centre, or if there has been no channel, make a good deep one with plough and scraper or shovel. In one case where the hills on either side were quite close, we drew in several stone piles and covered the stone with dirt from the hills by means of a plough and scraper, and this particular swale has never failed to return a good crop of hay since. The next step is to clear off the old stumps and level the hillocks. A little grass seed often comes handy at this juncture. Lastly, the swale needs a good rolling so as to be fit for the mower, which can be used except in very wet years.

A word might be said as to the quality of the hay and its values as compared with other hay. Although stock don't like it as well, it is more nutritive, and will go further than timothy. It is especially good for ewes with lambs, or cows. A neighbor declares that his cows when fed with it will give as much milk as when fed upon the best clover hay. It is always clean and sweet, and better for horses than dusty timothy. It is astonishing, also, to see how quickly the quality of hay improves when a swale has been cleared up, partly drained and kept mowed regularly. The grass becomes thicker and finer and loses its swampy character. The same improvement will be noticed in the quality of the hay in fence corners and along the road if regular mowing is observed. The old-fashioned crooked rail fence is unsightly and takes up too much land, but it is here and must be made as sightly and profitable as possible.—W. O. Hopkins.

Moderate Sized Farms.

One of the improvements in our farming that we are gradually tending to is to divide the large farms up into small ones, and as cities grow up and the rural districts become more thickly populated the size of the farms decrease and the number increase. In every new country the first phase of agriculture is for the farmers to own enormous lands, which they attempt to cultivate more or less thoroughly. Land is cheap, and the cost of a hundred acres is less than a ten acre farm near the cities. This system of large farm holdings seems essential to the first stages of farming in any country, but gradually it disappears.

In the East the majority of our farms are small compared with those in the West, and are constantly decreasing in size. This, instead of being an unfavorable change in agriculture, is really beneficial. One of the curses of our farming system has been the spreading out so that no part of the farm has been thorougly cultivated. It costs more to cultivate indifferently a large acreage than it does a small one very thoroughly, and the returns are larger in the first than in the second instance. In the first case the land also deteriorates in fertility, while in the latter it improves. Many farmers, however, cannot be induced to accept this, or at least they do not give up half their faam and devote more time to the other half. The gradul settlement of the country alone makes them adopt small farms in preference to large ones. The high price of land and consequent high taxes soon show them the wisdom of selling as much off the farm as possible and redoubling their efforts in making the small farm produce more than ever before.

The present hard times show that the farmers who have small holdings get along better than those with large farms. It is an easier matter for the farmers on limited acres to change the method of their work, and to grow crops that will suit the home market. On the large farms there are only a few staple crops that they can raise, and if these decline in price they have to suffer severely, and then very likely be forced to continue the cultivation of the same kinds of products. The most profit comes from the small farm in many ways. Taxes are smaller, less hired labor is required and less expensive machinery. The farmer has the whole machinery of his farm under his control, and he can watch the leaks in the business and reduce expenses in many ways. In times of commercial depression large business firms that are compelled to be under heavy expenses to conduct their business at all suffer more than the small firms where a small paying business can be carried on successfully. The same applies to the large and small farms. In the future the number of small farms must rapidly increase, and the large ones correspondingly decrease.—American Cultivator.

Potatoes and Apples.

What is the matter with my potatoes? is the paramount question in some, if not all, parts of Central New York today. The stalks are vigorous but it is difficult to find a tuoor as large as a hen's egg. Farmers are not eating new potatoes yet, because there are none. They generally have them the first of July. Up to the 18th of July new home-grown potatoes had not appeared in the Ithaca market so far as could be learned. As the stalks of early potatoes are beginning to evince full growth, hope of a supply from them must be abandoned. "Hope deferred" must now rest upon the late varieties. The only apparent cause of their failure to grow is the three weeks of continuous cool rain after planting; but why this should put a stop to growth is past finding out.

"I told you so"; and I told it several times in the press last spring, that there was no assurance of a crop of apples without spraying the trees with insecticides. We are the only one who did it in this vicinity so far as I can hear. We sprayed only once. The long rain prevented further applications. We have a fair crop of growing apples. Some of the trees have not quite enough; but a few of them have too many. All the trees in this section blossomed full and fruit set well; but when about the size of hickory nuts, it dropped off; and now those who did not spray may "thank their stars" if they get enough of a fair quality of fruit to serve their families. I wish everybody could see the impressive object-lesson in our garden today. An apple tree stands on the brink of a bank. The upper side of it was sprayed, and the lower side not, because it was very inconvenient to reach. The sprayed side is now well-burdened with fair fruit; but there is none on the unsprayed.—G. W.

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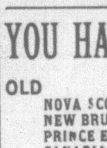
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