POOR DOCUMENT

THE SEMI-WEEKLY TELEGRAPH, ST. JOHN N. B., FEBRUARY 13, 1901.



WOMAN.

HOME TABLE HINTS. SE FEE

one tablespoon sugar and one teaspoon mak. When cool, add one yeast cake dissolved in one-half cup of water. Stir in mix cups of flour, adding it gradually after five cups of flour, adding it gradually after five cups are in, that it may not be too stiff. Mix with a knife, cutting it through and turning and working it over until all the dry flour is well mixed with the other material. Mix it as soft as possible. Smooth the top, cover, let it rise, shape into loaves, and, when well risen, bake about 40 minutes.

elatine in one scant cup of cold water outil soft. Shave the rind of one lemon very thin, but do not use the white. Steep t with one square inch stick of cinnamon and one pint of boiling water 10 minutes, and one pint of boiling water 10 minutes, then add the soaked gelatine, one cup of sugar and one-half cup or lemon juice, and, when dissolved, strain it into shallow dishes that it may harden quickly. When ready to serve, cut it small, put it in a potato rice and squeeze it through to form a border round the mould of charlotte.

three level teaspoons of butter; beat one rub in one-fourth cup of butter; beat one gand mix it with one scant cup of milk; while the stirt this into the dry mixture. The whold be sponged or brushed with the should be soft enough to skirt. Stitching is still combined with plaits, be held down over a basin of very hot water from which the steam escapes rows on top of the dough, the sharp edges rows on top of the dough, the sharp edges rows on top of the dough. Sprinkle two edges penetrate slightly. Sprinkle two edges penetrate slightly. Sprinkle two tablespoonfuls of sugar on the apple. Bake tablespoonfuls of sugar on the apple. Bake tablespoonfuls of sugar on the apple. Bake the down over with butter, as a tea cake, in a hot oven with

Lemon sauce—Boil two cups of hot water and one cup of sugar five minutes, and add three heaping teaspoons of cornstanch, wet in a little cold water. Cook eight or 10 minutes, and add the grated rind and juice of one lemon, and one tablespoon of butter. Stir until the butter is melted and serve at once If the water boils away and the sauce becomes too thick, add more hot water until of the night consistency.

right consistency.

As a substitute for chicken in a vegeright consistency.

As a substitute for chicken in a vegetarian menu, a tasty dish is made after these directions: Take two cupfuls of bread crumbs and one good cupful of shell-bread crumbs and one good cupful of shell-bread crumbs and mace. Melt a heaping teaspoonful of butter in a saucepan with a half teaspoonful of flour, and add gradually a cupful of fresh milk; when this boils add the other ingredients, salt and pepper to taste, one well beaten egg and when removed from the fire add a teaspoonful of lemon juice. Stir well and turn out into a dish to cool, then roll into balls, or any desired shape, dip in egg and breaten egg and turn out into a dish to cool, then roll into balls, or any desired shape, dip in egg and

balls, or any desired shape, dip in egg and bread crumbs as usual, and fry in boiling fat. Serve with bread sauce.

Another dish which is considered a wel-Another dish which is considered a welcome to the menu of the vegetarian is cooked celery. The coarse, green parts, not suitable to eat raw, are put into water and set in a cool place. When required they are cut into one inch lengths, put in a jar and steamed, usually about three hours. Serve on slices of thin toast and pour over all a sauce made of a pint of milk slightly thickened with a little cornstarch and seasoned with sweet herbs and a spoonful of butter or cream. Picces of lemon are used as a garnish and by some on are used as a garnish and by some a few drops of the juice is thought to im-

part a desirable flavor.

For supper a dainty dish is made thus.

Take the contents of a can of sweet corn and heat in a saucepan, add one beaten egg, seasoning, etc., and stir until it thick-ens. Pour on slices of buttered teast and

and cork. Put the bottles in water of 155 degrees and keep them at that temperature for 30 minutes. Milk should never be

allowed to stand in an open vessel after To keep lemons, put them in a jar and

cover them with cold water; change the water each week and they will keep ripe and juicy for one or two months.

To salt almonds, shell, cover with boiling water, let them stand for a moment. off the brown skins. Then put then

into a baking pan in the oven until they are thoroughly dry. To cach half pound pour over a teaspoonful of olive oil. Shake until they are a golden brown. Take from the oven, dredge thickly with very finsalt and turn out immediately to cool.

Jugged raboit is a seasonable dish and Jugged rabbit is a seasonable dish and requires a plump, tender rabbit. Wash, wipe dry and cut into well-shaped pieces. Have ready a teaspoonful salt and one-fourth teaspoonful pepper and rub this into the rabbit pieces. Put four teaspoonfuls flour on a plate and roll each piece in this. Heat half a cupful of butter in frying pan; when hot fry the rabbit, browning on both sides, being careful not to burn the butter. As soon as it browns to burn the butter. As soon as it browner put the rabbit into the hot, butter, stir what is left of the flour in which the rabbit was rolled; add two teacups hot water and cook 10 minutes. Pour this over the rabbit, adding two cloves, one half bayleaf, two or three allspice, one teaspoon salt, one-fourth teaspoon pepper, a slice or two of onion Cover closely and simmer for an hour and a half. Add one teaspoonful lemon juice and one table spoonful good ketchup. Remove the rabbit to a hot platter; strain what liquid is left, add to it a teaspoonful each of butter and flour, rubbed smooth, and a cup of hot water; boil up at once, pour over the rabwhat is left of the flour in which the

me afficed are a delicious filling A correspondent asks how it is possible to secure the semi-liquid delicacy of the breakfast omelet served by French cooks." The inquirer probably refers to the omelet that is made with the whites and yolks besten separately. It should be made in a perfectly clean saucepan—one that is neither burned out nor defective in any other way. Best the yolks of three fresh age uptil light and creamy; add a teaspoonful of sugar and one of lemon juice, and, lastly, the whites of three eggs, best-putiliff. (These should be folded in not

stirred or beaten. Put the mixture in the pan, in which a good lump of best butter has been mexted, but not burned, and cook slowly until done. Fold and serve on a hot platter, preferably on a folded napkin. This omelet admits of indefinite variations. Milk bread—Scald one pint of milk and, it is fresh pineapple. Two full tablespoon butter, spoonfuls of the fresh fruit, grated or chopped, are sufficient. Fold in just before serving, and dust the top with pow

> A substitute for punch in a dinner menu is to fill the sorbet glasses with bits of grape-fruit, oranges and sliced Malaga grapes, mixed with rum or sugar. This must be served very cold.

While the season of grip and its attendant colds is upon us, house-mothers will do well, in case of illness from the disease about 40 minutes.

Lemon jelly—Soak one-half of a box of ese paper handkerchiefs. Their use and prompt burning greatly lessens the dis-semination of germs as well as relieve the laundry work. Linen handkerdnies should is the difficulty of getting the average laundress to be careful about this neces-

Dutch apple cake—Mix one pint of flour, one-thalf teaspoonful of salt and three level teaspoons of baking powder; rub in one-fourth cup of butter; beat one compared who is the cook's method. distinguished. This is one of the niceties

ter, the same of milk, one teaspoonful of baking powder, and flour enough to make a thin batter. Stir in one cupful of stoned dates; fill muffin cups half full, and steam 30 minutes. Serve with a liquid sauce or

Collars for Spring Gowns. The fashionable French dressmaker is arguing that it is the proper companion for the 1860 sleeves. An extremely ingratiating model of the newest neck decoration is shown in stirched taffeta over which a flat circlet of ribbon threaded with lace is laid. For such a collar a

Our lovely summer and the pretty round threats of our women are persuasive agents in the popularizing of the low and easy neck finish. For the present, however, high and ornamented stocks and scarfs have the field to themselves. A fishu necktie has been introduced for wear It is no more nor less than an extra long have barbe upon which straps of black boby ribbon are applied and made fast with tiny gift or fancy buttons.

To Freshen Up a Room. A room that has become stuffy from

too much use, or from too much tobacco smoke may easily be rendered habitable once more by placing in it one-half ounce of spirits of lavendar and a lump of salts of ammonia in a wide-mouthed jar or bottle and leaving it uncovered. This is a pleasant deodorizer and disenfectant, filling the room with a delicate perfume.

Fashionable color combinations for deli

cate silks trimmings and milinery next season will be white and green, pink and green and gold, mauve and green. White tinted chiffon in the forms of various kinds of flowers, some with jewel-'ed centres and peta's simulating dew-drops, will be used on some of the hand-

mest of the evening round hats for next Black mousseline de soie, buttonhol with black silk around the edges, is use for draping and trumming mourning bon-nets and toques. In place of the stiff crimped white niche inside the widow's cap appears a delicate pleating of white

in beneath the small brim. Greek tulle is the newest of the transparent draperies for gowns, evening waist and accessories.

chiffion or a shirring of crepe lise, sewed

A King street store is showing some handsome fancy batistes, India mulls and covered with fine designs in Renaissance lace on applique, placed over mauve or soft rose color, the transparent surface partly covered with designs wrought in unturnishable gold threads. Of course these textiles require to be lined with silk or satin, but they look light and ef-fective. Most of them are expensive as yet, but they are of good width, requiring little material.

Hip-yokes, both deep and narrow, appear upon many of the skirts of dress models for both spring and summer wear. Some of them are laid in fine lingeri tucks; others are braided when the gown is of cloth or light wool and again for very slender figures the yoke is arranged in alternate rows of insertions and puff-

Among the new summer textiles now exhibited at the leading houses of the city are flowered and mercerized India mulls, tinted mousseline brilliante, plain of surface, or barred or dotted in deeper or contrasting colors in silk; exquisitely embroidered Swiss muslins and organdies obe patterns in cream and white bastistes embroidery for bodice and sleeves, and overly flouncing for both skirt and waist ecoration: also extensive and waist nainsooks, linen lawns, and silk-finished French chambrays, with lengths of all-over decoration; also, extensive invoices of Oxford, Madras and linen crash for shirtwaists and gowns entire. Others are beautiful endings and insertions from Vienna, Lyons, and Paris, and fancy dress on stiff. These should be folded in, not lengths in organdie, Swiss and India mus-

STITCHING. Excessive Use of This Fashionable Style of Decoration. Stitching continues to be in high favor, and many costumes are decorated with innumerable lines of it, forming all sorts of designs of greater or less elaboration. Stitching of a contrasting color is less



BROCHE COSTUME. of stitching but a quarter of an inch apart sometimes cover revers and cuffs or simulate an entire bolero on a tailor made bodice and cover the tops of the

cream and old rose broche silk. The skirt is laid in loose plaits at the sides, while the plain tablier is carried up in front to form a corselet. The bodice of ecru guipure is cut away in front and forms a habit basque at the back, the whole being outlined with narrow black velvet bands. Over this is a short bolero velvet bands. Over this is a short/bolero of old rose silk trimmed with black velvet bands and having a double bertha similarly bordered. The tight sleeves of old rose silk have flaring wrists finished with black velvet bands. The hat of stitched ecru guipure is trimmed with black velvet bows, steel buckles and black plumes. JUDIC CHOLLET.

CRAVATS.

They Are One of the Most Fashionable Accessories. Cravats continue to be worn in great

variety, and the woman, like the man, who wants to be well dressed will not buy a ready made tie, but will tie it herbuy a ready made tie, but will tie it herself each time. The long regate cravats
may be made at home of all sorts of,
silk, satin and mousseline de soie and
may be plain or trimmed with ruches,
insertion, etc. Boas and other neckgear
of feathers, lace, ribbon and velvet are
too numerous to be classified. Plain
ribbon cravats made of No. 12 width are
ruch used with tailor made gowns. much used with tailor made gowns.

To trim costumes of the last named variety galloon, braid, passementeries of many sorts and particularly stitched



bands of the same material or of taffetas and lines of stitching are still the ac-

The picture given in this issue shows
a costume of black plaited mousseline de
soie. The straight tablier is of black silk,
but the remainder of the skirt, of plaited cepted thing. mousseline, is decorated with a wide band of ecru guipure. The fitted bodice of black silk has a full chemisette of straw mousseline de soie and a plaited belt of straw silk. The transparent cape of black grenadine is a feature of the cos-tume. It is bordered by a fine plaiting of black mousseline de soie, which is headed by a band of ecru guipure. A full ruche of black mousseline encircles the neck. The toque of spangled black tulle is trimmed with straw feathers.

A woman died in Atchison a few years ago who had boarded every day of her married life and who never got out of bed before 9 o'clock in the morning. Still her folks look reproachfully at the bereaved husband and say that "poor Su-

The man whose desires are sanctified will e sure to get what he wants

George Moore prescribes the patronage of art rather than politics as the field for ng)—Co llectors.

Edward VII.'s best endeavor.

SKIRTS.

They Are Still Clinging and dest Tpon the Ground. lining skirt than with the lining attached to the outside. Nevertheless the latter arrangement is still adhered to for walking skirts and gowns for general hard service, as a gown thus made i more substantial and wears better. For



SACK MANTLE. rainy day shirts, long or short, very heavy cloth is often used with no lining The edge is deeply faced inside with the same goods and stitched in two or several rows. A light weight golf cloth with a striped or plaid back is now made which answers well for skirts of

All skirts continue to closely mold the form around the top, but are fuller im mediately at the back than they were last year and are still flaring at the foot and very long, concealing the Teet en tirely and dragging more or less behind.

Today's sketch iliustrates a new model of a sack. It is of black silk and is loose, being slightly hollowed at the back. The fronts are much cut away, and the entire garment is covered with flat bands of satin ribbon, following the outline Around the edge is a deep silk em broidery and a plaited frill of black mousseline de soie. The revers of guipure fall in coquilles, and there is a large cravat of embroidered mousseline de soie soie, and lace frills finish the tight sleeves.

THE MODE.

Cloth Still In Vogue-Newest Fashionable Colors. Cloth is still the fashionable material. fine, soft, thin and well adapted to all the fashionable forms of dress. A new variety is called panne cloth and partakes of the silky nature of panne, while it contains no silk in reality.

Brown in all shades is worn, especially such browns as recall the color of minli,



sable and beaver. Then there are royal blue, military blue, lavender, grays of all tones, old rose, deep plum and dull red In evening shades rose pink, lemon yel-low, saffron yellow and dove color are

plain. Sometimes they are round, with a belt, and in that case the belt is of the same material as the gown, about two fingers wide and entirely stitched. Bodices with a short basque cut in various ways are usual, and the corsage with a small point back and ont is also seen. This, however, is only suitable for a woman with a small point back and only suitable and woman with a small point back and only suitable angular way. man with a good figure, not too angular,

sons who are not rounded. The picture shown in today's issue illustrates a jacket of mastic cloth. It fits closely at the back and is straight in front, fastening at the left side by three pearl buttons, with loops. The short basque and the wrists of the sleeves are cut in large scallops, and the entire jacket is covered with lines of stitching forming arabesques. The collar is faced with chestnut brown velvet and is bordered with ornamental lines of stitching.

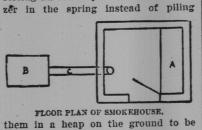
Bringing Him to Terms. Blanche-I shall quarrel with him to night as a matter of necessity.

May-What for? Blanche-He hasn't been as devoted to me lately as he ought.-Detroit Free

What is the name for the people who come

A SMOKEHOUSE.

A Plan For a Convenient, Cheap and Here is a plan for a smokehouse which the correspondent who presented it in Ohio Farmer says is handy and cheap and also provides a place for storing ashes ready for use as a fertili-



wasted, killing the grass for yards around and making a slovenly looking

The first cut represents the floor plan. A, ash bin; B, brick arch; C, sewer pipe. You will see by the plan you do not have to go into the smokehouse, filling your eyes with smoke, when you fix the fire. Get two pieces of six inch sewer pipe. Dig out a little trench in the ground, taking a few bricks and laying up a wall on the sides. Take a piece of sheet iron and lay on the top. covering with a little dirt. This is a complete outfit for smoking hams and shoulders and no danger of setting anything on fire or getting the hams too

The second cut is the elevation. The building is 7 feet high, 2 by 4 studding are used, sills 2 by 6 inches, doubled; plates 2 by 4, doubled. The sides are covered with seven-eighths inch drop



siding. The following materials wil build it: Fourteen pieces 2 by 4, 1+ feet; two pieces 2 by 6, 16 feet; two pieces 2 by 6, 12 feet; five pieces 2 by 4, 12 feet; 235 feet drop, siding, three bunches shingles, 60 feet six inch crown molding, 100 feet roof boards, four boards 1 by 12. 14 feet; two pieces six inch sewer pipe.

Great American Tobacco Exhibit at

Paris.

The tobacco exhibit at Paris was one of the largest and most complete exhibits which have ever been made. It contained about 2,000 samples, representing every type and grade of tobacco produced in the United States. It took the grand prize, nine gold medals, five silver medals and honorable mention for many of the exhibitors. Two significant facts were brought out in the jury of awards. The Florida grown Sumatra leaf was found to require 25 more leaves to the pound of a given, grade than the samples exhibited from the island of Sumatra. It received 20 points of excellence against 18 for the Sumatra and was pronounced by the jury to be perfect. The bright yellow tobacco of Virginia and North Caroli na was awarded 18 points of merit out of a possible 20, or the same as given to the Turkish tobacco, which it resembles in many points and with which it most closely competes. While it was admitted that the Turkish tobacco had a more desirable aroma, the North Carolina product, besides closely approximating this, has a larger leaf, which can be used for wrappers as well as for fillers for all tobacco cigarettes and plug. It costs much less to produce and is altogether more of a general purpose tobacco and is therefore more desirable. Foreign countries are appreciating this fact. Handy Helps In Butchering.

To clean and carry a hog with ease use a short ladder (about six feet long will do and place legs about a foot long under each end. Place a little tar in the scalding water, and the hog willclean easier. For a good hog scraper about four inches in length, with edge rather dull. In place of a scalding trough a large cask laid in a slanting position will answer the purpose almost as well. Two good rails placed in a slanting position against a building is the simplest method of hanging a hog easily.

and has a bad smell about it wash it out as clean as you can, then white-The lime will not hurt the meat at all. -Kansas Farmer. Cotton Crop Ten Million Bales. The statistician of the department of

To clean a pork barrel that is tainted

the probable cotton production of the ed vield in pounds of lint cotton per acre is as follows:

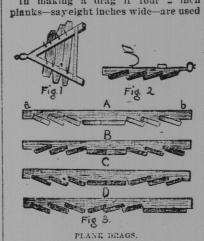
ered is estimated at 25,034,734. Mrs. Hardup (pausing in her writing)—
What is the name for the people who come decorating herself to meet her lover, will alouch around in a wrapper after marriage, unless she, expects to meet other people's hasbands and wives. When the fish is caught, the gaudy flies are put away.



SCIENTIFIC CLOD CRUSHING.

Do Good Work. Fig. 1 represents an ordinary quickly knocked together plank drag, in contrast to which an Ohio Farmer writer 2) which by reason of rational shape and facility of use will enable a man to

strength. He says: In making a drag if four 2 inch

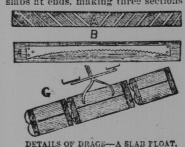


the drag needs to be made shorter as three 1 inch boards each six inches as a shade wide are used, and also that on many lands a short and heavy drag is preferon top at the middle and over them at | (marked C). the rear. If like C, it will exactly reof boards slip over the clods, the mided surface.

If six 4 inch slanted and three 4 inch or two 6 inch middle boards are used. the total width of drag will not exceed drag of the required weight-say six to | terial in place. eight feet. Again, if all 6 inch boards

Any form of the drag, except B, may be improved by beveling front edge of anyway, and nailing on 1 by 2 inch slanted from from center toward each post for the rope to run in. end. On the rear plank an arrangement of utility is an old crosscut saw blade bent and bolted on, as illustrated shows manner of applying the cleats in front planks, A.

For the farmer, however, who prefers a drag not so scientifically con-structed C shows a folding slab float the cover. This will raise the cover it two good 9 foot slabs as nearly uniform in width and thickness the inches wide on flat sides of each, two slabs at ends, making three sections of



DETAILS OF DRAGS-A SLAB FLOAT. the drag, which hinge together crosswise by iron hooks. Attach an old put on a mower seat. The drag will be a little over nine feet wide. If desired, 12 foot slabs may be used, cutting into 4 foot sections. This drag adapts itself to uneven ground and may be folded up to go through narrow places.

A Missouri correspondent of Kansas Farmer urges the claims of Bokhara or sweet clover and cites the experience of a Nebraskan who states that his wash it with fresh slacked lime. Let cattle will eat the hay in preference to the barrel dry, and it is ready for use. any other hay and that he considered it one of the best forage plants in existence for the arid regions of the west. As to its becoming a pest, he affirms

that it can never do so, because "it is a biennial and dies down root and agriculture reports 10,100,000 bales as branch every other year. All that is necessary to kill it out is to see that it United States for 1900-1. The estimat- is not permitted to go to seed. It is one of the best renovating plants known to modern agriculture, and soils that will not grow anything else can be reclaimed and made sufficiently fertile to produce other clovers by seeding them to sweet clover. It will kill out all weeds and small bushes and take complete possession of the The acreage after eliminating all land, and in a few years land that was land from which no crop will be gath- not fit to grow anything will be found rich and fertile."

> Sure Sign. "That horrid Mand has been gossiping about me.' day."-New York World.



COLD FRAMES IN WINTER.

of Worry and Discomfort. The difficulty and labor connected with the protection of cold frames in winter have long been a source of worry sketches a scientific clod crusher (Fig. to gardeners and amateurs alike. But for this one thing a great many more work with about one-third the call or cold frames would be used. There is himself and his team for physical nothing so aggravating to any one on a cold, frosty morning as having to haul off frozen covers and shift around



PROTECTION FOR COLD FRAMES. snow covered shutters and again at night having as faithfully to put them back. The illustration from Gardening shows a plan which very largely obviates this. According to the correspondent, who describes it as follows, it is inexpensive, and any one can rig it up in a very short time. Of course it is taken for granted that the frames are on a regards length of the planks than it single stretch, otherwise it would act

First of all protect the outside of the frame in the ordinary way. Get as able to a longer and correspondingly | many 4 by 4 inch posts as you require. lighter one. There are also different | For the front they will have to be 3 ways of lapping the planks of boards | feet 6 inches and for the back 5 feet so as to get best results on the land to long. Drive a post (marked A in the be smoothed or to suit the preference | illustration) at each corner and about of the maker. In Fig. 3 are given sec- one post for each sash, driving them tional views of four different methods. into the ground two feet. Then get Section A has three 4 inch slanted 11/2 inch planking 9 inches wide and boards on front and rear and as many nail it on to those posts, using two at 4 inch or two 6 inch boards in middle the front (marked B) and four at the laid on flat on the cross scantlings. As back. See that the posts are driven will be seen, if the drag is drawn from about a foot from the frame, so that point a the slanted boards will run over when the whole is fixed up you will the clods and if from b will run against have a foot of space between the them, the middle boards serving to planking and the frame all around. smooth the surface. If made as in B. Fill this space with leaves or manure the drag drawn from either direction and tramp it hard. This ought to be will run against the clods at the front, sufficient protection for the sides

For the top covering, allowing the verse this operation, the front third of sash to be the ordinary size, 6 feet by drag slipping on top of clods and the 42 inches, the top cover will have to rear against them. If like I) and be 8 feet long, so as to extend over the drawn from slanted end, the first set outside protecting space and wide enough to cover one sash. Planking dle set run against them and the rear 1 inch thick by 6 inches wide will suit. set slip on top and smooth the disturb- Have it as light as possible. Nail the planks firmly and brace them to keep them square. Nail a few light laths on one side, then pack the six inch cavity with salt hay or some protecting mathree feet, and the farmer may use terial. Nail a few more laths on the those of proper length to make the other side to keep the protecting ma-

Next get as many 13 or 14 foot posts are used the drag will be about 41/2 feet 6 by 6 inches as you have covers. wide, etc.

Place them at the back of the frame at the center of each sash, leaving six inches of space between them and the first slanted board, as should be done outside protecting board. Sink them and firm them well, but see that you cleats, broad side down, having them | have 11 feet above ground and have a about six to eight inches apart and little wheel or pully on the top of each

Fix your protecting covers on to the back protecting boards as figured. Attach a rope or pliable wire to the front at B in the second cut, which also end of the protecting cover, pass it over the pully wheel on the top of the post at the back and attach to that end of your rope some weighty material. something that is slightly heavier than that in its class can't be beat. To make easily, and very slight exertion on your part will lower it again. A small catch whole length as possible are required. tight when the cover is down. A light Cut into six equal pieces and spike two rope attached to the front will also pieces of inch hard wood boards six enable the operator to haul down the cover without having to go to the back

This is a very safe, convenient and Inexpensive covering, and, moreover, it also serves as a protection from the north winds during the day, when the cover is raised.

American Mistletoe.

The mistletoe which grows in America is said not to be the same as the English or true mistletoe which is imported by the florist in large quantities for the Christmas holidays. The Georgia station says of the American or false mistletoe (Phoradendron flavescens) that it is a shrubby plant parasitic on trees, especially oaks, elms. maples, willows, poplars, apples and pears. It possesses the remarkable property of firmly ingrafting itself on the limbs of trees and subsisting on their juices. The stems are 11/2 feet high, much branched, rather thick and brittle. The leaves are thick and smooth. The berry is white, semitransparent and has a viscous pulp adhering to the limb or branch with which it comes in contact until it strikes root. This parasite feeds on the juices of the tree upon which it is growing and draws heavily upon its vitality. Shade trees have suffered from this pest, gradually dying from its weakening influence. Mistletoe can be quite effectively controlled by keeping it cut off. Where it appears on the smaller branches they should be pruned off, and the bunches occurring on large limbs should be clipped out.

ported from Africa which preys upon the olive scale, an insect very injurious to the olive groves in California, and there is an endeavor to introduce European parasites of the gypsy moth. It is hoped they will be effective against this injurious species, on which the state of Massachusetts has ceased to make war.

After a Bargain. Lady-How do you sell these handke chiefs? Clerk (briskly)—Eight cents three for a quarter, 'm. Lady—I'll take three.