

## About the House.

### TELL HER SO.

You have not forgot the summer  
When your love-dream came to you,  
And the wooing and the winning  
Of the heart that's been so true.  
Years have gone, and still you love  
her,  
But we often careless grow.  
Though your love's as warm as ever,  
Do you often tell her so?

Do you think she has forgotten  
In the flitting of the years,  
Words she loved to hear you utter—  
Only meant for lovers' ears?  
No! she never will forget them.  
Tender words so sweet and low,  
And to-day she longs to hear them:  
If you love her, tell her so!

Those old, happy days of wooing  
For the world she'd not forget,  
Though the honeymoon is over,  
You should be as lovers yet.  
When the cares of life are many,  
And its burdens heavy grow,  
Help her bear them, and, I pray you,  
If you love her, tell her so!

Loving words will cost you nothing,  
And you cannot tell their power;  
Can't know how much they brighten  
All the shadows of the hour.  
Grudge them not, as on life's journey  
Through this world of ours you go;  
To the faithful hearts beside you,  
If you love them, tell them so!

### WILD FLOWERS.

"Much is said and written about the  
decrease in certain species of birds on  
account of their slaughter that their  
feathers may be used for decorative  
purposes," said an enthusiastic botan-  
ist recently. "Nobody, however, raises  
a voice in defense of the flowers, which  
have died out entirely in many local-  
ities on account of their wanton de-  
struction. Who, walking in a garden  
and wishing to gather a sprig of  
mignonette, would dream of pulling  
up the plant by the roots in order to  
obtain it? Yet this is what nearly  
every wild flower gatherer considers  
himself justified in doing.

"The Mayflower, particularly, is a  
great sufferer, as its long running  
roots come up easily. Even early in the  
spring these roots are preparing for  
next season's flowers, and this whole-  
sale destruction of them ruins next  
year's blossoms.

"The beautiful Hartford fern, look-  
ing more like a vine than a fern, with  
its pretty, five-pointed leaf and de-  
licate pale green fruit, has now be-  
come almost as rare as the Buffalo  
fern. Till within the last six years  
the sunny bank on Riverside park,  
near the quaint tomb of 'an amiable  
child,' was as early as the middle of  
March covered with thousands of the  
bells of the dog-tooth violet. This  
year there has not been one flower,  
or even a leaf.

"That the proper picking of wild  
flowers does no injury is not question-  
ed, and it seems a simple thing to  
gather them so as to leave the roots  
intact. Scissors are not a burden, and  
if one will carry these and a tin box,  
even a cracker box, these woodland  
treasures may be taken long distances  
and remain perfectly fresh. Even a  
pasteboard box with a bit of oiled pa-  
per inside is a fairly good substitute  
for tin. Do not throw the flowers  
away if they wither, but carry them  
home, cut the stems with scissors, so  
as to present a fresh surface, and put  
them into water so hot as to be al-  
most boiling. If treated this way they  
will generally revive.

"If one has a spot on the north side  
of the house, or in some shaded place  
where nothing else will grow, try a  
wild flower garden. After it has once  
been planted, it will keep coming up  
each year. One point only is absolute-  
ly essential. There must be good dirt,  
a mixture of wood mold and sand be-  
ing the best. If this is unobtainable,  
get good garden soil and sand, the  
sand keeping the soil porous, a neces-  
sity to wood plants.

"All ferns, from the feathery maid-  
en-hair, to the coarsest kind, seek  
shade. This is a good reason to trans-  
plant them, and with a little care and  
watering they will be a delight all  
summer, and in the autumn take on  
the prettiest shades of yellow and  
golden brown.

"If one wishes to add flowers, it is  
well to remember all the violets are  
abundant bloomers and increase rapid-  
ly. The meadow-rue is graceful and  
pretty, its tassels being as decorative  
as flowers. And of the lady-slippers,  
white, pink or yellow, are a long  
time forming, and last nearly two  
weeks.

"To make a round bed, which is the  
prettiest of all, pile some large stones  
together and fill in all spaces with  
the dirt mixture mentioned above.  
Then plant ferns at the bottom, put-  
ting the flowering plants at the top.  
The little five-finger plant makes a  
pretty runner, its starry yellow bloss-  
oms being gay all summer. Jack-in-  
the-pulpit is a nice addition, but  
needs much watering.

"All the other plants mentioned,  
will take care of themselves, multiply  
rapidly, and greet one cheerfully each  
spring."

### HOUSEHOLD HINTS.

If a lump of alum is dissolved in  
the water in which children's cotton  
dresses and aprons are washed it is  
said to render them fireproof.

Red wine stains can be removed from  
table linen by means of a few drops  
of thick, sour milk. This should be

left on for several hours, after which  
the place can be washed in lukewarm  
water.

Old oak furniture can be thorough-  
ly cleaned by being washed with hot  
beer. When all specks and dirt have  
been removed, polish in the usual way  
with beeswax and turpentine.

A brilliant black varnish suitable  
for iron, stone, wood and concrete is  
made by stirring ivory black in ordi-  
nary shellac varnish. It should be ap-  
plied to the surface when the article  
to be coated is quite cold. This is a  
useful varnish for fireplaces.

To soften water for laundry purposes  
when you have no rain water supply  
it is a good plan to draw the water  
three or four days before it is needed  
for use, and to expose it to the air.  
This will render it quite soft, and will  
make soap either entirely unneces-  
sary, or at any rate will make it a very  
small quantity of it sufficient.

Cheese sandwiches are always in or-  
der to serve with salad. Grate any  
cheese and rub it to a paste with but-  
ter, spread the bread, sprinkle with  
salt and pepper and cut into strips.

Lettuce or celery may be kept fresh  
and crisp for several days by wrap-  
ping in a cloth wrung out of cold wa-  
ter and then pinning the whole in a  
thick newspaper.

Table lenses should be washed well  
and rinsed thoroughly, and ironed  
when very damp. Iron rust on table  
linen can be removed by applying  
lemon juice and salt and laying in sun  
until drawn out.

For washing glassware, to a gal-  
lon of water put a lump of washing  
soda the size of a walnut; scrub the  
glass with a small hand scrub brush,  
rinse in warm water, and polish with  
a dry cloth.

Thin and valuable glass tumblers,  
etc., and lamp chimneys can be hard-  
ened to a considerable degree, and will  
therefore crack less easily, if they are  
tied round with hay, placed over the  
fire in cold water, and left until the  
latter boils. Let the glasses remain  
in the pan until the water has become  
cold, and neither hot liquors nor burn-  
ing wicks will have an easy prey.

### A GOOD THING.

One of the handiest things that has  
ever been gotten up by the enterpris-  
ing manufacturer, is the new label for  
fruit cans. It is no longer necessary  
to spend hot afternoons cutting and  
writing and posting innumerable  
small labels. The new kind is simply  
a piece of gummed paper bearing a  
picture of fruit. They are neat, pretty  
and inexpensive.

### ROASTING MEATS.

One of the small but essential points  
in the roasting of meats often neglect-  
ed or not understood by the average  
kitchen priestess, is that hot fat, rather  
than hot water, should be used to  
baste them. Start the fat of the roast  
with a little butter or good drippings  
and then depend upon the juices to con-  
tinue the process. It should be remem-  
bered, too, that all roast meats need  
a hot oven to start with. Afterward  
the heat should be tempered.

### DIGGING FOR FISH.

After Reading This Story Amateur Liars  
Will Doubtless Quit.

"I have had some remarkable adven-  
tures with big game in Africa," says  
a traveler, "but the experience which  
impressed me most was a fishing trip.  
I was stopping with an old friend who  
held a post up in Nigeria. One day  
he said:

"John, the larder is getting low.  
Would you like a day's fishing?

"Nothing better," I replied, 'It's a  
long time since I've whipped a stream.'

"Oh, we don't use rods here. These  
are the tools." And he pointed to a  
number of natives armed with picks  
and shovels.

"I supposed it was a joke and joined  
the procession that wound away  
through the woods. Finally we came  
to a piece of open country and the men  
halted on the edge of a peculiar  
saucer-like depression about a hundred  
yards across. It looked like the dry  
bed of a lake, and such it was. Pres-  
ently the men were hard at work with  
pick and shovel. The earth was bak-  
ed very dry and the dust flew in  
clouds. Finally one of the men gave  
a shout and threw something out. It  
looked like a brick with the edge worn  
off. I broke it into pieces, when out  
rolled a fish almost a foot long, alive  
and opening its gills as though it had  
been awakened from a 10 years' sleep.  
The inside of this clay case was as  
smooth as glass and the color of mah-  
ogany and airtight; in this the fish  
had been hermetically sealed. The  
men were now tossing out fish every  
few minutes. They lay at a depth of  
from one to two and a half feet and  
it was not accidental. The fish at  
the approach of the dry season leaves  
the surface and wriggles its way  
down through the mud, then, by the  
aid of the mucus on its scales, forms  
a smooth, hard case, in which it lies  
until the rain comes."

### ENGLISH ADOPTED.

A proclamation has been issued in  
Malta announcing that after 15 years  
the English language will be substi-  
tuted for the Italian in all the Courts  
in the island. The use of Italian has  
been of great inconvenience to the  
English of Malta.

## JAPS MAKE FINE SWORDS.

### THEIR BLADES ARE FAMOUS ALL OVER THE WORLD.

Members of the Royal Family learn the  
Sword Maker's Art—One Weapon in  
Existence Now Is Dated Away 500  
A. D. 702.

Twelve centuries of swordmaking in  
Japan have surrounded the blade  
with all manner of legends and cus-  
toms and conventions. The long-  
range murata rifle is the weapon of  
the army now, but the making of  
swords still absorbs the interest of  
Japanese connoisseurs.

The government still fosters the art,  
to which emperors and princes have  
not disdained to serve an apprentice-  
ship. There is one family which has  
been famous for its swords for twelve  
centuries, and sword inspectors, ap-  
pointed and paid by the government,  
whose forefathers have passed the of-  
fice and its traditions to their chil-  
dren through 500 years. The sword-  
maker holds himself among the elect,  
and swordmaking is surrounded with  
all the mystery of the Nibelungen leg-  
end.

The first sword, so the old story  
runs, was the tail of a terrible dragon,  
which was vanquished by the use of a  
mirror and crystal about the year 50  
A. D.; but the earliest date on any  
sword now known to exist places the  
time of its origin at A. D. 702. Cop-  
per and bronze were used at first,  
and steel and iron did not appear un-  
til the twelfth century.

Many of the forgers' secrets died  
with their families, and the blades of  
1290 and 1340 are most prized. It was  
about that time that Masamune and  
his pupil Muramasa made their  
swords. As he struck the iron old  
Masamune would chant, "Peace on  
earth, peace on earth, peace on earth."  
It was

### A STRANGE DEDICATION

for a war weapon, but Masamune,  
swordmaker as he was, had humanitar-  
ian ideas, and believed, like some great  
warriors of a later century, that the  
sword was the surest peacemaker.

Muramasa, his pupil, was of a dif-  
ferent mind, and his chant was al-  
ways, "War on earth; war on earth."  
His blades were unlucky, and when  
they struck home in a fight could not  
be withdrawn. They were such bad,  
quarrel-making swords that the wear-  
ing of them was forbidden. Such  
traditions are associated with the  
name of nearly every famous sword-  
maker in the history of the art.

Early swords were chiefly for cut-  
ting, the oldest heavy and double-  
edged. Later, fencing swords of  
lighter weight were made, but as arm-  
or was introduced they became heav-  
ier again. An old law prohibits more  
than two blades to be worn by anyone.  
The sword was a badge of dignity, and  
certain proud noblemen, it is said, be-  
gan to wear too many. The long  
sword was given to a servant who  
carried it before his master, and when  
the master went visiting it was re-  
ceived at the door and placed on a  
rack.

The long sword, in Japanese eti-  
quette, was treated much like the silk  
hat of occidental civilization. There  
were swords for all classes of society,  
from ladies of the military class to  
tradesmen, and the position in which  
the blade was worn, perpendicular,  
curve up, or curve down, conveyed  
some delicate difference in the wear-  
er's condition of life.

The etiquette of swords is observed  
in Japan to-day very much as it has  
been observed for centuries. To draw  
a sword from its scabbard without  
permission is as insulting to its owner  
as to open his letters. Blades that  
bear the dates of the eighth and ninth  
centuries are as good now as when  
they were forged, without a nick or  
a spot of rust. The sword is always  
withdrawn very slowly, the scabbard  
held horizontally, and the blade rest-  
ing on its back as it slides out.

Least the faintest breath should reach  
the steel, the connoisseur, when he  
shows a valuable sword, and the  
guest to whom he shows it wear  
shields of paper over the lower part  
of their faces. The blade is handled  
with silk; to touch it with the bare  
hand is

AN AFFRONT TO ITS OWNER.  
Climatic changes are carefully guard-  
ed against.

Capt. Zalinski, who was in Japan at  
the time of the China-Japan war,  
wanted to see how they were made,  
and by the emperor's permission in-  
duced the imperial instructor in sword-  
making in the school of fine arts in  
Tokyo to give a demonstration of his  
work. The swordsmith prepared for  
work by prayer and penance, fasting  
and cold ablutions; religious articles  
were placed about in the forge room;  
little wisps of straw were stuck here  
and there, and folded papers hung over  
the forge.

Unless he offered prayer while he  
worked, it was explained, the art was  
not thought to be complete. It was  
on the principle that a bad man made  
a bad sword, and only a good man,  
throwing his heart and soul into it,  
could make a good sword. Each fam-  
ily of swordsmiths has its own sec-  
rets, which it guards jealously, the  
special characteristics of their swords  
remaining the same century after  
century.

The swordmaker took two pieces of  
steel, one of which was chilled in wa-  
ter and broken. He chose for the  
sword the pieces that looked well at

the break, and welded them, folding  
them over fifteen times or more. Four  
such bars were made and combined,  
sometimes being plunged into water,  
but more often cooled in straw ashes.  
He would hammer the bar out long  
and bend it double; hammer it broad  
and flat and fold it down the middle.

Some sword makers, the captain was  
told, folded their bars diagonally.  
When all was finished the forger had  
made some four million fine layers. It  
was this that gave the sword its "ha-  
da," or "skin," an almost imperceptible  
granular appearance running length-  
wise, or sideways, or diagonally, ac-  
cording to the method of folding.  
Some of the swords, by a peculiar  
treatment, turned out pure and sheer  
and showed no such grain.

### WITH A DRAWKNIFE,

the swordmaker shaped his hot steel  
and began the tempering, with accom-  
paniment of prayers and much reli-  
gious observance. The forge room  
was darkened, to make it easier to  
judge the right glow of the steel on  
the forge. The blade was covered  
with loam, or clay from 1 to 16ths of  
an inch thick, and a narrow strip was  
scraped bare at the cutting edge. Var-  
ious smiths, with varied fancies, scrape  
it off with straight or dentated or  
wavy lines, and the pattern always re-  
mains after the tempering is over.

The blade was heated with great  
care that it should have just the right  
cherry glow, and plunged into the  
bath. Here, too, the fancy or the  
traditions of the maker's family dic-  
tate different methods. Some plunge  
the sword in perpendicularly, some  
horizontally, with the blade down-  
ward, some with the edge downward.  
The blade was kept in constant mo-  
tion. The part that had been covered  
with loam was very soft when the  
steel had cooled; the part that had  
been scraped bare was very hard. The  
curve of the finished blade was a mar-  
vel of accuracy.

The finished sword is usually en-  
graved with the maker's signature,  
but the best smiths are so proud of  
their work, and it has to the expert  
eye so much individuality, that they  
refrain any signature. The sword is  
finished on a whetstone by careful  
and tedious rubbing, and is polished  
with fine stone and rice powder. Some  
ancient rule of the art has fixed upon  
winter as the best season for polish-  
ing a sword.

To be really valuable and worthy of  
a place in a nobleman's collection the  
blade must be tried at an execution,  
on one or more men at a single blow.

THERE ARE OTHER TESTS  
such as cutting corns, hairs and leaves,  
but these minor forms, like most of  
the other details of swordmaking, are  
often hereditary, and the maker tries  
his blade on exactly the same objects  
and with the same ceremonies that  
were used by his great-grandfather  
and his ancestors before him.

A large number of swords bought  
by strangers in Japan and taken home  
to be displayed with much pride and  
circumstantial relation of swordmak-  
ing legends are gross frauds. The  
sword that is really valuable should  
have fastened to the hilt by a wax  
seal, the linen tag of the imperial in-  
spector, certifying to its date, its  
maker and its test.

Judging a blade is as much an art  
as is the judging of porcelain or gems.  
The greater the contrast between the  
blue of the soft steel and the white of  
the tempered edge the better the  
blade. The line between the two col-  
ors should not be too fine. On the  
side of the blade are usually paler  
spots, shaped like little clouds, and  
placed symmetrically at intervals of a  
few inches. These are the "innoy,"  
adding much to the value and beauty  
of the sword and made by a trick of  
tempering.

Capt. Zalinski found that Toledo  
blades, as far as the secret of their  
manufacture could be learned, were  
made by almost the same method used  
by the Japanese. He broke an old  
Toledo sword, putting the fracture un-  
der a microscope, found its texture ap-  
parently the same as that of the Jap-  
anese sword.

### "PLEASE TOUCH."

The New Rule in Regard to Bronzes in  
Berlin Museum.

Until a very short time ago the  
bronze statuary in some of the Berlin  
museums was most carefully labeled,  
"Please Do Not Touch," as it is in our  
own public museums. What happened  
in Berlin, however, may cause the  
guardians of some of our museums to  
leave out the "not." It was observed  
in Berlin that those parts of the  
bronze statues which were surrepti-  
tiously handled by the public retained a  
good surface.

This led to the conclusion that the  
fat exuding from the hand had some-  
thing to do with it. An experiment  
was therefore tried for some years  
with four bronzes. One was coated  
every day with oil and wiped every day  
with water; the third was similarly  
washed, but was oiled twice a year,  
and the fourth was left untouched.  
At the end of that period the first  
looked beautiful; the third, which had  
been oiled twice a year, was passable;  
the second looked dead, and the fourth  
was dull and black. It is probably a  
fact not generally known that the an-  
cient Greeks polishing their statues by  
constant hand-rubbing.

### THE PERFECT FOOT.

A perfectly formed foot should, ac-  
cording to anatomists, be as long as  
the bone in the forearm, which extends  
from the elbow joint to the wrist.  
This seems to be abnormally long in  
taken by artists. Of course, arms  
are sometimes out of proportion, being  
far too short for the general height,  
but it is rare that an arm is too long  
for the stature of a person.

## On the Farm.

### FEEDING YOUNG PIGS.

Prof. Thos. Shaw recommends the  
following supplemental feed for young  
pigs where they do not get feed enough  
from the sow. If there is skim milk  
on hand, partition off a place in the  
pen where the dam is, if necessary,  
but which she cannot reach, and there,  
in a low trough, feed some skim milk  
as soon as the pigs will drink it. As  
soon as they take it freely, feed them  
a slop of shorts and milk. Then give  
them a little oats strewn on the floor  
in addition to the slop. Feed the slop  
so that it will not become stale at any  
time. If there is no skim milk at  
hand, a thin slop of shorts and water  
is next best, presumably a little warm  
if the weather is cool. But when the  
trough room is ample, young pigs may  
have their food supplemented by al-  
lowing them to eat with the dam at  
will. The same kinds of food that  
are best suited to provide an abun-  
dant of good pure milk from the dam,  
will alone provide the right sort of  
feed for the pigs. But the trough  
should be low and one or more planks  
should be in front of it, so that the lit-  
tle pigs can easily get into it. And  
care should be taken not to feed much  
bran or the hulls of oats to the sow  
when the pigs are learning to eat, as  
such food is too coarse for the diges-  
tion of the little pigs. It is surpris-  
ing how soon they will learn to eat  
thus along with the dam. Take it  
all in all there is perhaps no better  
mode of management than that just  
described for average conditions. It  
answers very well and forces one to be  
cautious as to the character of the  
food given to the dam.

### FALL SOWN PASTURAGE.

This subject is of more than usual  
importance the present fall, because in  
so many sections pastures have dried  
up, hay was a short crop and the sup-  
ply of roughage is less than usual. On  
rich land, well-prepared Dwarf Essex  
rape, if sown at once, will make a fine  
growth by November if the autumn is  
mild and moist. If sown alone broad-  
cast, use 3 to 5 lbs. of seed per acre,  
harrow in and roll if the surface soil  
is dry. If sown in rows, use 1 to 2  
lbs. of seed. Rape may be pastured  
off before fully grown, and will grow  
again as long as frost holds aloof. It  
is not much sown for fall pasturage,  
but is worthy of more general use for  
this purpose, while for spring sowing  
it should come into universal use as a  
forage pasture plant.

Late cabbage and turnips will also  
make an abundance of fall feed if  
frosts holds off. Farmers who sowed  
crimson clover in July or August will  
have a fine lot of feed to pasture;  
where there has been sufficient rain-  
fall to start this wonderful plant,  
which, however, will not withstand  
severe winters.

Barley is perhaps the surest crop  
that can still be sown for late pasture,  
though it would be better in most  
cases had it been sown in July or  
August. On well-prepared, rich soil  
it will still make quite a growth, and  
will withstand quite hard frosts. Sow  
2 to 3 bushels of barley and 1 bushel  
of rye per acre; feed off the barley  
as winter comes on, leaving the win-  
ter rye for early feed in spring.

### FARM TOPICS.

If you see a turkey refuse its morn-  
ing meal be sure it requires attention.

Fresh earth gives poultry great  
pleasure and plenty to do. Poultry  
that is kept busy always pays its way.

Many of the ailments to which live-  
stock, as well as human beings are  
subject are traceable to improper ven-  
tilation.

Always read your insurance policies  
carefully and see what you must do in  
reference to steam threshers, gasoline,  
kerosene, etc.

For poultry a milk curd which is pro-  
duced by heating the milk, and when it  
becomes thick, pressing the surplus  
water out of it is much better than  
milk itself.

A good ration for laying hens must  
contain nitrogen and phosphate of  
lime, and these are more cheaply sup-  
plied in clover than in any other form.

Unless a hen has a great value as a  
breeder or as a mother it is well to let  
her go to the dressed poultry market  
after her third year.

No doubt it is well for dairymen to  
learn all about the micrococci, diplo-  
cocci, streptococci, etc., but before you  
try to fight those invisible fiends or  
friends do try to keep the manure in  
one vessel and the milk in another.

The real practical farmer is the man  
who accepts without reserve the proved  
facts of science and applies them intel-  
ligently to his work, and who never  
adopts a theory unless he or some one  
else has fully proved its correctness.

After going the rounds of the stores  
in search of some nice dairy butter  
only one sample out of nearly 20 was  
anywhere near satisfactory. The prin-  
cipal fault is that there is not proper  
care exercised in caring for the milk  
from the time it leaves the cow.

Carrots are the roots that are best  
relished by horses, and they can al-  
ways be fed from four quarts to a peck  
a day with advantage to almost any  
horse that is kept in the stable. But  
when the horse is much worked he  
needs nearly as much grain food as  
without them, but will eat less hay.