*** 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.

"WHO'LL KILL KING ALCOHOL?"

"Who'll kill King Alcohol?"
"I," says Prohibition,
"I'm in just the position,
And if I'm backed by the Constitution,
I'll kill King Alcohol."

"Who'll see him die?"
Says every temperance man, "I;
And we won't heave a sigh;
We'll be glad to see him die."

"Who'll catch his blood?"
"There would be such a flood:
Let it flow into the mud,
For it's not any good;
So we won't catch his blood."

"Who'll make his shroud?"
List to the voices loud;
"All over the land
We'll take a hand
To help make the shroud."

Who'll toll the bell?"
Oh! we won't toll a bell,
But we'll shout loud and clear,
So that every one can hear;
And it will ring through the dell,
But we won't toll a bell."

"Who'll dig his grave?"
"I," says the drunkard.
"I've always been his slave;
I'll dig it long and deep,
May he forever sleep!
I'll be glad to dig his grave"

"Who'll be the chief mourner?"
"He has made so many cry,
Now he's about to die
There's not one far or near
That could shed a tear,
Or weep over his bier;
So there won't be a mourner."

—[Exchange.

THE HOME.

Hints for Home-Makers.

A very pretty, and at the same time simple and inexpensive, daisy bedspreads are made of Swiss muslin, covered with large polka dots the size of daisy centres.

The paper plates on which pies are sent home from the bakery are quite indispensable in a picnic outfit. They can be obtained readily, even in a small country place, and are much better than wood or tin, since they are easily packed and can be thrown away after the meal, so giving more room to the home-brought basket, which some way never has so much space to spare as it had when it held more; that is when it was arranged at home, instead of by hurried hands at the close of the festivities.

The latest dollies are of bolting cloth cut to represent a full blown chrysanthemum and exquisitely embroidered in the colors of the flower.

CARE OF THE BATH ROOM.—The bath room should have special attention daily, and once a week a thorough cleaning. A woolen carpet is not desirable for this room. The floor may be of tiles, or of hard wood, stained or painted, or be covered with lignum or oil cloth. Of course there must be a rug or two. The Japanese cotton rug is cheap and pretty for this purpose; or one can make rugs from pieces of carpet. Each morning have the washbasin washed clean and the bowl in the water-closet washed. If the bath-tub has been used, have it washed and wiped dry. Dust the room, and hang the soiled towels where they will dry before being put into the hamper provided for such things. Once a week give the room a thorough cleaning. Wash the toilet articles. Wash all the marble with soap and water, and if there be any spots that are not easily removed, put a little sand soap on the washcloth and rub the spot well. The bowl in the water-closet should have a good scrubbing with sand soap. Rub the bath-tub with whiting, wet with household ammonia, and then wash it with plenty of hot water and wipe dry. Take a long handled boot-buttoner and draw from the waste pipes all the bits of lint that have gathered there.—*Ladies' Home Journal.*

CLEANING WILLOW CHAIRS.—A correspondent of *The Art Interchange* gives some information as to how to treat willow chairs that have become soiled by use. The treatment is simple enough and deserves a trial. She says wicker furniture only requires soap and water and the use of a stiff brush to make it look like new. Use any good soap and water, and after thorough rubbing turn on a hose or throw water on to remove all traces of the soap. Then leave in the open air to thoroughly dry, and when it is again put in place it will have the appearance of new furniture.

ABOUT BEDS.—The more freely bedding can be exposed to the sun and air, the better, but exposure to the sun should not include the pillows or feathered beds. The oily quality of the feather is acted upon by exposure to a hot sun, producing a strong, offensive and unhealthy odor—in direct opposition to the results which it is intended to obtain. But there should be frequent exposure to the air, and the more persistently this is carried out the more healthful will be the bed.

Rag Carpets.

In spite of all that has been said and written against rag carpets there are very few houses without at least one of them. They may be very handsome, if properly made, and good colors used.

The first carpet I will describe took the premium at a country fair two years ago. The chain is dark brown. The stripes are as follows: Plain stripe of dark brown, forty-two threads: the bright stripe, orange six, green six, yellow and red twisted four, purple six, yellow six, green and black twisted six. The last was the centre of the bright stripe. The most of the rags were cotton, and all of them were dyed with diamond dyes. Although the carpet has been in constant use for two years, and has been washed once, the colors are still as bright and pretty as when new.

A pretty carpet may be made of brown stripes, shaded to yellow. Have a stripe of seal brown, followed by lighter shade of brown, then golden brown, old gold, ecru and yellow. This does not look like ordinary rag carpet, and when placed in room where the wood work, ceiling and walls are in shades of brown and yellow, the effect is beautiful.

Another carpet that has been greatly admired is composed entirely of shaded stripes of different colors. A stripe five inches wide is drab in the centre, and black on either side. The colors in the bright stripe are purple, lilac, orange, yellow, dark green, light green, red and pink, in the order named. After the rags were dyed black, half as many more were put in the same dye, and came out a pretty drab. In the same way lilac was dyed after purple, and pink after red, and yellow after orange. Diamond dye was used for each color and as each dye was used twice, none of it was wasted.

Furnishing a Narrow Hall.

The front hall is or ought to be a subject of careful consideration, inasmuch as it is there that the first impression of one's house is made. It is the narrow hall, however, that so severely taxes the feminine occupants of a house to attractively furnish. With a view to assisting these perplexed housekeepers, is here presented a few hints on the subject. First, substitute for the tall angular nob rack, which tends to increase the narrowness, a hall settle, which comes now in attractive design and at moderate prices. Now that rugs come in all sizes it will be found a decided break and relief in the furnishing to have a square rug for the space between stairs and door, a long narrow one along the entry stretch and another oblong across the head of the basement stairs. This whatever the condition of the floor, as the poorest may be stained, shellacked and varnished for all the wear to which it will be subjected. Now that rich effects can be had in domestic rugs, these floor coverings are really within reach of every body, and as is in cities the expense of having carpets taken up and cleaned and re-laid is an imperative one not to be got around the rug fashion is really an economical one.

How to Clean Lace.

There are two well known receipts for cleaning white silk lace. One is to wind it around a piece of wood like a piece of broom handle, or a glass bottle, and to soak it all night in warm castile soapsuds and milk; rinse in warm water, soak in soap and warm water: rinse again without rubbing, bleach in the sun and dry. The second method recommends that the lace spread out upon white paper, covered with calcined magnesia; another sheet of paper placed upon it, and laid away for three days between the pages of a large book; then shake off the powder, and the lace will be clean and white.

Selected Receipts.

INDIAN PUDDING.—A small half cup meal, two tablespoonful flour, one tablespoonful ginger, one nutmeg, one cup of molasses, three eggs, one and a half quarts scalded milk, butter the size of an egg, one cup raisins put in when partly baked. Bake slowly.

SHIRRED EGGS.—Liberally grease the egg dishes with butter and place them in the oven for an instant. Carefully break an egg in each cup and bake in the oven for eight minutes. Remove, season with salt and pepper and one half of a teaspoonful of melted butter to each egg. Serve at once.

CHOCOLATE FILLING.—Break one egg carefully, as near the centre of the shell as possible. Separate the yolk from the white, and put the white unbeaten in a bowl. Fill one half of the shell with cold water, and add to the white. Mix with a fork only until the water and egg are mixed, i e, do not beat the egg light. Roll and sift confectioner's XXX sugar; add sugar to the white of the egg and water until the filling begins to thicken. Melt over hot water one ounce of chocolate or cocoa, and when smooth add to the filling with one tablespoonful of vanilla. Mix well. If the filling is not the desired consistency, add more sugar.

TOMATO SOUP.—One quart can or one quart of stewed tomatoes, one pint of stock or water (first the best), one tablespoonful of butter, one-quarter tablespoonful of baking soda, two tablespoonfuls of corn starch or flour, one teaspoonful of sugar, one small onion, sprig of parsley, one bay leaf. Salt and pepper to taste. Put the tomatoes in a saucepan with the bay leaf, parsley, onion and stock or water. Let all stew for fifteen minutes. Now press them through a sieve fine enough to remove the seeds. Wash the saucepan. Return the tomatoes to it. Put it on the fire to boil. Rub the butter and corn starch or flour together until smooth, and stir into the soup when boiling. Stir constantly until smooth. Now add salt, pepper, sugar and soda. Serve immediately with croutons.

MARYLAND CHICKEN.—Prepare the chicken as for fricassee. Cover with boiling water and simmer until tender. Drain and dry carefully, then dip in egg and bread crumbs. Saute in the dipping from fat bacon or pork until each piece is a delicate brown. Remove from the pan, and to each tablespoonful of flour and one cup of cream or milk. Stir the flour until smooth; then add the cream and stir until it thickens. Season with salt and pepper.

POTATO STUFFING.—Two cups of mashed potatoes (hot), one teaspoonful of cream, one quarter teaspoonful of black pepper, yolks of two eggs, one teaspoonful of salt, one tablespoonful of chopped parsley, one tablespoonful of butter. Mix the whole together and well. The suffing is nice for ducks or geese.

The Honest Man.

To the Editor of the Messenger and Visitor:

Please inform your readers that I will mail free to all sufferers the means by which I was restored to health and manly vigor after years of suffering from nervous weakness. I was robbed and swindled by quacks until I nearly lost faith in mankind, but thanks to heaven, I am now well, vigorous and strong. I have nothing to sell and no scheme to extort money from anyone whomsoever, but being desirous to make this certain cure known to all, I will send free and confidential to anyone full particulars of just how I was cured. Address with stamps:

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THE FARM.

Make the Stock Comfortable.

In a warm, dry stable, with a clean bed of straw, any animal looks comfortable in cold weather. In a cold, wet one, with only the ground for a bed, and covered with manure at that, an animal looks decidedly uncomfortable. Straw is so cheap, and on most farms so plentiful, that there is no excuse for the condition of the stables one often sees. The only excuse must be lack of time, or carelessness. It may not be a very pleasant task to clean out the stables, but the satisfaction of seeing the clean, comfortable appearance of them after they are cleaned and plentifully strewn with dry straw well repays for the work expended.

The cows and horses are usually better cared for in this respect than the calves, hogs and colts. Don't think a hog prefers mud and filth to a clean, dry bed, unless it is in the heat of summer, and then only as a means of keeping cool. Keep the hogpens clean, with a good bed of dry straw at all times during cold weather. The idea of eating meat coming from filthy stables and pens is repulsive, to say the least.

Watch the stables where the calves and colts are kept through the winter. Don't let them get wet, and consequently filthy. Don't go into them twice a day to give them their feed without noticing the condition of their beds. Keep them dry and clean, as well as warm. It is a good plan to think over these things after going to bed at night. It is so nice to get into a warm, dry bed these cold nights that a man must be very hard-hearted not to provide a comfortable one for his stock, which, in a way, enjoy it as well as human beings. Even fowls do better if kept warm, and no one need expect eggs in winter unless warm, dry quarters are provided for them.—*E. E. Rockwood.*

Watering the Cows.

Cows in full flow of milk must of necessity drink a great deal of water. Therefore warm the water in winter to about 60 to 65 degrees, and then your cows will drink all they want at least once a day. But if water is very cold and the weather cold a cow will go sometimes a day or two without tasting water, and when compelled by thirst to drink will gorge herself with ice water before she stops drinking, and then for the balance of the day will stand in the yard rounded up and shivering with the cold. Of course she has consumed the greater part of the food given her in the morning to warm up the ice water she drank and has nothing left to produce her usual amount of milk at evening, and without thinking the dairyman will wonder why his cow does not give more milk. To-day I wonder that all these years past I did not know and realize how much cheaper it is to warm water in cold weather for cattle with wood or coal instead of warming with hay and grain.

How Water Gets Into Tile.

Professor J. M. Bloss, of the Ontario State College, gives, in a recent lecture on tile draining, some true and some false theories. He claims that water does not come through the tops of tile, but from the bottom, where the ends come together. In noting the foregoing The American *Cultivator* says:

This is generally true, though in a severe rainstorm, when the soil is drenched with water, some of it is washed through the cracks overhead, and to guard against this coarse gravel ought to cover these joints so as to hold the fine silt that will otherwise spoil the drain. But some water may and does soak through the tile when the ground is saturated, and in denying this the professor is in the wrong. He says that porous tile ought not to be used, arguing that it will dissolve by action of water. It will do so if frost gets to it, otherwise not. If the ground is firm, it is better to lay horseshoe tile than sole tile. In that case nearly all the water will rise up into the channel from beneath.

The authority quoted has often laid horseshoe tile in soil where there were occasional springs in the bottom of the drain. It is best in such cases to lay long, flat stones on either side of the drain, wide enough for the tile to rest on, and long enough to reach past the spring to firm soil on either side. Drains thus laid 40 years ago are doing good service, only showing action of frost at the outlets, where the water in the porous tile sometimes froze in very cold weather. Glazed tile is needlessly expensive and does not drain so well as tile that is porous. Glazed pipe, with tight joints at the ends, is used for city sewers, but such pipes are no good for draining land of the surplus water that fills it.

How to Preserve Fenceposts.

One way—the old one—is to char the posts, but a more modern and much better plan is to get a barrel of coal tar from the nearest gas works, pour some of it into a very large kettle under which a brisk but small fire should be kept burning. While the tar is hot dip the end of the post which is to go into the ground into it. Let it drip and lay it on a log until dry, which will be but a few hours. The post is then ready for setting, and treated in this manner will resist decay for fifteen or twenty years. Of course the post must be stripped of the bark before it is dipped in the tar.

BONE FERTILIZERS.—The fine raw bone contains three or more per cent. of nitrogen. "Dissolved bone" usually means bone black acted upon by acids. The bone black is bone charcoal prepared much like wood charcoal, and of course the heating drives off the nitrogen. Very few raw bones are treated with acids for commercial fertilizers. A portion of the nitrogen is lost by such treatment, and the fine bone flour is more economical for the farmer, says the *Rural New Yorker*. The finer the bone the better. The stations in analyzing bone divide it into four degrees of fineness—fine, fine medium, medium and coarse. In the fine nitrogen is figured at 15 cents a pound and phosphoric acid at 7 cents. In the coarse grade the values are 8½ and 3 respectively, and the difference is due entirely to fine grinding.

Health Notes.

KEEP COMFORTABLE.—This is, in substance, the injunction of Nellie Burns, in the *Country Gentleman*: "One cool day in September I called at the home of an old lady and found her sitting in front of a window, wrapped in a shawl, warming herself in the sun. The room was uncomfortably cool, and as we remarked on the early coolness of the season, my hostess told me that it had been one of her rules never to have fire in the living rooms before October. She said she had observed this rule throughout the forty years of her housekeeping. She gave as her reason that she thought people ought to accustom themselves to the cold, to "toughen" themselves, as she expressed it. But I half suspected that the true reason was she was too "close" to use the fuel, though abundantly able. She had raised a large family, and only think of the suffering the babies and little folks endured while undergoing the process of "toughening" during all those chilly September days and nights! Such whims are foolish and harmful. As soon as the autumn chilliness is felt in the air, we should take the warning, and give our bodies the needed protection for making us comfortable. Every one should have light-weight underflannels for spring and fall wear, and by wearing them until late in the spring, and resuming them again at the first approach of cool weather many colds and much sickness would be prevented."

THE PROPER TIME TO EAT FRUIT.—The proper time for eating fruit is in connection with meals, especially at breakfast and dinner. It should be supplied in generous measure with those two repasts, either in its natural state or simply cooked. In either of those ways it will be found easy of digestion, agreeable to the system, a corrective of many demoralized conditions, and most highly relished by all appetites of normal condition. There has come into vogue in late years what may be termed a fad for the production of strangely compounded things, in the form of sauces and relishes of one name and another, of which fruit forms the foundation, but which are so disguised by the addition of spicings and other foreign ingredients that the original fruit is practically lost to sight and taste. Let it be understood, once for all, that these things are no longer fruits, and are not to be considered such, and in no manner of degree yield the beneficial results to be derived from the use of fruit.—*Good Housekeeping.*

BARLEY FOR FEEDING PURPOSES.—Prof. Henry says that dark colored barley which has been discolored by rain is just as good for feeding purposes as the bright colored so long as it is not musty. Moreover, barley at 25 to 30 cents a bushel is a cheaper feed than bran at $14 a ton. For dairy cows he recommends a mixture of one-third bran with two-thirds ground wheat or barley This he regards as well nigh a perfect grain ration for such cows. For pig feeding he would add bran or shorts. Cornmeal and barley meal mixed is also a good pig feed. He says, "Barley is the great pig fattening food of England."

THE POTATO SCAB.—It has been definitely settled at the Vermont station that the potato scab is caused by a fungus growing on the potato tuber. The scab is found to be increased when scabby potatoes are used for seed; when barnyard manure is used for stock to which scabby potatoes have been fed; when the potatoes are planted on the same land year after year. The germs of the disease may be killed by soaking the seed potatoes for an hour and a half in a solution of one part of corrosive sublimate dissolved in a thousand parts of water.

THE FOOD VALUE OF AN EGG.—Six large eggs will weigh about a pound. As a flesh producer, one pound of eggs is equal to one pound of beef. About one-third of the weight of of an egg is solid nutriment, which is more than can be said of meat. There are no bones and tough pieces that have to be laid aside. Practically, an egg is animal food; and yet there is none of the disagreeable work of the butcher necessary to obtain it. Eggs at average prices are among the cheapest and most nutritious articles of diet. Like milk, an egg is complete food in itself, containing everything that is necessary for the development of a perfect animal. It is also easily digested, if not damaged in cooking.

BEST COVERING FOR OVER FRAMES.—A beekeeper writing in the American *Bee Journal*, says: In late years I have about come to the conclusion that anything which will make the top of the hive airtight is all right. Enameled cloth or wooden covers made tight with bee glue during warm weather and left on undisturbed through the winter have given good results. Some will tell you that tight covers will be death to the bees, and others just as emphatic that the porous covering will kill them. What would be the very best covering for winter would depend upon what condition the bees were in, where to be wintered, etc.

A little four-year old girl, seeing black and white cows grazing said: "Papa, do you think the white cows give milk and the black ones tea?"

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