

much less labor when there is no frost in the ground. The same is true of laying drain tile, and that is why we speak of the matter now.—*From Vick's Magazine for October.*

When the Corn is on the Cob.

Some people fancy lobster
When it's served in Newberg style;
Some for a bit of bluefish
Would be glad to walk a mile;
There are people who love oysters,
And I've often vaguely heard
That there's something like contentment
In a bottle and a bird,
But the greatest satisfaction
That my palate gives to me
Is in eating corn upon the cob—
When no one's there to see.

There are people who go crazy
Over duck that's strong and tough,
And I've heard wise men declaring
That bear steak was good enough;
There are those who cling to turkey.
Others say a mess of trout
Is a thing to make a monarch
Sit up nights and talk about,
But of all the joys of eating
The most joyful thing to me
Is to chew the corn upon the cob—
When no one's there to see!

There's a royal satisfaction
When the butter's on the ear
In the chewing of the kernels,
Being sure there's no one near;
There's a sweetness in the smearing
That you get upon your chin
And the joy of it increases
From the moment you begin,
But, alas, what compensation
Is contained for you or me
In nibbling corn upon the cob
When other folks may see.

Broiling.

Broiling is the most nutritious method of cooking mutton and pork chops, or beef and rump steaks, kidneys (which should never be cut open before cooking), etc. Have the grid-iron clean, and put over a clear fire; put the meat on it; "keep it turned often." This last is a common direction in books, but the reason why is never stated; it is to keep the gravy in the meat. By letting the one side of a steak be well done before turning, you will see the red gravy settled on the top of the steak, and so the meat is hard and spoiled. This is cooking the gravy out of, instead of keeping it in, the meat to nourish the consumer. Never stick the fork in the meaty part; you will lose gravy if you do. Be sure to turn often, and generally the chop or steak is done if it feels firm to the fork; if not done it will be soft and flabby. It is economical to broil well. Many a very little piece of meat, nicely broiled, with gravy in it, well seasoned with pepper and salt, a very little butter on it, and served up quite hot, will make a better and more nourishing meal than four times the amount of badly cooked in the frying pan.—*Ideal Cook Book.*

Paper comforters are light and warm. They have the appearance of basket cloth, and are of a pale ecru color.

The Hen of the Period.

Hear the cackle of the hens—
Speckled hens!
They are coming to my garden from their
evil-smelling dens;
As toward my place they flock,
How they gabble and they squawk,
Too absurd to lay some eggs,
They can only use their legs
And their toes,
With a wild and woolly yearning for the seeds
that I have sown,
And they prance around my garden while I
only stand and groan;
Scratching harder, harder,
To supply their crops and larder
With a resolute endeavor
Now, now to spoil or never
Every plant and tree that grows;
O, the hens, hens, hens,
What a lot of warm amens
I exclaim!
What a lot of bricks I heave,
But they always miss, I grieve
To remark to my sympathizing friends;
Yet my soul it fully heeds
By the squawking
And the shocking
Noise, they're getting all my seeds;
Yet my brains distinctly know,
By the flapping
And the scrapping
That all the weeds alone will grow;
And I sink down in a chair,
And I swear, and I swear,
And I tear my blooming hair;
And I wish I had about a gross of smoking
iron pens;
I would roast them to their dens,
All these hens;
All these hens, hens, hens, hens,
Hens, hens, hens,
All these good-for-nothing, wrath-provoking
hens.
—*Walt Mason, in M Cook Courier.*

Strayed or Stolen.

An Englishman, being asked how to spell saloon replied: "I guess you spell it with a hess, a ha, a hell, two hoos and a hen."

Johnny—"Papa, what is a peninsula?"

Papa—"Johnny, a peninsula is a long neck extending out to see"—(sea).

The Bride—"I don't want to have any kind of trouble with you, Bridget."

The Cook—"Well, then, bedad, ma'am, let me hear no complaints."—*Puck.*

Rivers—"It's going to rain again. I can always tell by the way the corn on the bottom of my foot feels."

Brooks—"O, my prophetic sole!"—*Chicago Tribune.*

"My horse has reasoning powers, I tell you."

"In what respect, particularly?"

"Well, instead of shying at that automobile cab he edged up to it and kicked it."—*Chicago Record.*

When a man is so blindly in love as to let a girl touch him for a \$200 ring he is stone blind.

It is said that a burned child dreads the fire. Probably that is the reason why the newly married man tries to avoid his old flames.—*Tid-Bits.*

Gems of Thought.

The cheerful man's a king.—*Bickerstaff.*

The brave only know how to forgive.—*Sterne.*

The cause of Freedom is the cause of God.—*Bowles.*

The better wit is, the more dangerous is it.—*Landor.*

Sweet mercy is nobility's true badge.—*Shakespeare.*

Talent convinces—genius but excites.—*Bulwer Lytton.*

The beginning of compunction is the beginning of a new life.—*George Eliot.*

There is no finer chemistry than that by which the element of suffering is so compounded with spiritual forces that it issues to the world as gentleness and strength.—*George S. Merriam.*

The meek, the disinterested, the unselfish, those who think little of themselves and much of others—who think of the public good and not of their own—who rejoice in good done, not by themselves, but by others, by those whom they dislike as well as by those whom they love—these shall gain far more than they lose; they shall "inherit the earth" and its fulness.—*Dean Stanley.*

It is not easy to be in any great assembly without thinking that the chance which brings so many people together will also make us meet our friends.—*Goethe.*

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