*** 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 SINGING IN GOD'S ACRE.

Out yonder in the moonlight, wherein God's acre lies,
Go a girls walking to and fro, singing to dead babies.
Their radiant wings are folded, and their eyes are
bend low,
As they sing among the beds whereon the flowers
delight to grow—

Sleep oh, sleep!
The Shepherd guardeth His sheep,
Fast speedeth the night away,
Soon cometh the glorious day;
Sleep, weary ones, while ye may—
Sleep, oh, sleep!

The flowers within God's Acre see that fair and
wondrous sight,
And hear the angels singing to the sleepers through
the night;
And lo! throughout the hours of day those gentle
flowers prolong
The music of the angels in that tender slumber-song.

From angel and from flower the years have learned
that soothing song,
And with its heavenly music speeds the days and
nights along;
So through all time, whose flight the Shepherd's
vigils glorify,
God's acre slumbereth in the grace of that sweet
lullaby.

—EUGENE FIELD.

THE HOME.

A Cure for Nervous Headache.

It has been a hard day and the tired lines in your face show it. The muscles of the face have lost their firmness and the lines about cheeks and mouth and eyes droop wearily. You look ten years older than you know you are, and you feel sadder than you have a right to be. Worse than all, a sharp pain shoots from the left temple over the forehead and down the sides of the face. You know that means a nervous headache and a night of agony, unless something is done quickly.

Try this: Slip off your bodice and bare your neck. Twist your hair into a loose knot on the top of your head. Then take a sponge and a basin of hot water just as hot as you can bear it. Pass the hot wet sponge slowly and steadily over the face and forehead for eight or ten minutes, keeping the sponge as hot as it can be borne. By that time your face will look and feel as if were parboiled. But do not worry.

Then bathe the back of the neck as you have done the face, carrying the sponge each time well up the back of the head.

Keep this up for some length of time; then, without looking at yourself in the glass—because that would be sure to disquiet you—dry your face and neck softly and go and lie down flat on your back. Close your eyes and think just of one thing—how heavy you are on the couch, and how easy it supports you. That is really an important part of the cure.

Lie there for half an hour if you don't fall asleep, as you probably will. Then get up and take the deferred look in the glass. That tired look has gone, the muscles have regained their tone, the wrinkles have disappeared. You look like your younger sister. Best of all the parting pain in the head and the pessimism of the soul have left you.

Where to Economize.

A mother who was particularly successful in keeping her children at home evenings—so much so that it was with difficulty they could be induced to accept an invitation to spend an evening away from home—was asked if she had any particular secret for making home attractive. She replied that she could think of none except that she always kept her sitting-room and parlors very light. "In the evenings," she said, "we always have all the light we want; we put the gas on till both back and front parlors are brilliantly lighted, and then we keep the house comfortably warm all over. This is the only secret, if it is a secret." When the objection was made that this must be very expensive, she replied, "Oh, well, we will economize in something else if necessary, but a cheerful light in the evening we will have."

Her remark was very suggestive, not only of the great difference between the cheerfulness of a well-lighted house, and the gloom of one where the light is poor and stinted, but of the choice there is in matters of economy. In these times nearly every one has to study economy in some directions, but in family life it ought to be directed and exercised in anything rather than the curtailing of family comforts. This is especially true of food, warmth and comfortable clothing. Better to wear the plainest outside garments, better to have no extra suit, better to put up with old and patched furniture than to deprive any of real comforts, especially the children. Warmth and light are among the most essential of these. They are the attractions used by saloons and other places of temptation, to draw our sons from our homes. We must counteract these by providing better attractions of the same kind. We cannot afford to economize too much in these comforts.

This principle holds especially true in regard to children's food and clothing. There are two articles of food of which nearly all children are fond, which are nutritious and wholesome, but which are often economized in unwisely. These are milk and sugar. Better to do without desserts at the time if necessary, better banish pies and puddings altogether, and let the children have their milk to drink and plenty of sugar on their oat-meal and stewed apples. Better a dime's worth of good pure candy occasionally than the costly and indigestible mince pie. In clothing, too, the same discrimination should be observed. Plenty of good warm underclothing, good stockings and stout, well-fitting shoes will make comfortable the plainest dress. If economy must be studied in children's clothing, let it be in the direction of reducing ruffles and trimmings and articles of outside show, and not in those things which give warmth and comfort.

To practice economy successfully requires a great deal of study and experience. It is not generally a very encouraging or pleasant thing to do, and yet there are those who have learned to enjoy and even become enthusiastic in it. It has seemed to some to have almost the fascination of a game to see how little they could live on and yet live comfortably. We have learned a great deal of late years of the possibilities of economy of food even while having better and more palatable food on our tables than ever before. So if one is obliged to economize, it is better to do it in a cheerful spirit than complainingly and fretfully. And since to accomplish or achieve any desired result is always a satisfaction, there may be a certain reward in the study and experimenting that leads to a knowledge of how to economize in the best way—how to live comfortably and at the same time cheaply.—*Interior.*

Household.

SPANISH CREAM.—Boil an ounce of gelatin in half a pint of water till dissolved. After straining mix with it a quart of fresh milk. Set on the fire, and stir till it begins to boil. When partly cool add the beaten yolks of six eggs. Sweeten to taste, and flavoring, strain, stir until cool, pour into a mould, and serve very cold.

TO DRY SWEET CORN.—One method of drying sweet corn is first to put in the oven and heat it thoroughly—not cook it—after cutting it off the cob. Before cutting from the cob a sharp knife should be drawn down each row of kernels and each kernel should be slit. Then dry it well in the sun. Keep it in a dry place.

SMALL CUCUMBER PICKLES.—Wash and wipe 100 small cucumbers and place them in jars. Cover them with boiling brine, strong enough to bear an egg; let stand 24 hours. Then take them out, wipe, place in clean jars, and cover with hot vinegar, spiced with an onion, 12 whole cloves, one ounce mustard seed, and 3 blades mace. They will be ready to use in two weeks.

PINEAPPLE JELLY.—Soak half a box of gelatin an hour in a cup of cold water and stir in a cup of sugar. Add a little more than half a cup of the liquid drained from a can of pineapple and half a pint of boiling water. Strain, stir in a cupful of the pineapple chopped fine; turn into a mold and set on ice.

THAT APPETIZING AROMA.—It may be pleasant and appetizing to smell the coffee brewing in the morning and catch the aroma of the dinner soup when hungry for that meal, but it is now known that these heralding flavors mean a distinct loss to the article when served. The preservation of all gases is one of the chief points of the several new "ovens" and "cooking methods" now being advocated, and a test of the food prepared under such protection emphasizes its value.

RICE MUFFINS.—Scald one pint of milk and pour onto one tablespoonful of sugar, one heaping tablespoonful of butter, and one tablespoonful of salt. When lukewarm add one-fourth of a yeast cake dissolved in one-fourth of a cup of lukewarm water; then beat one quart of flour, one scant cup of well-cooked rice, and lastly the well-beaten whites of two eggs. Let rise several hours, then fill muffin tins, and bake about 30 minutes in a hot oven.

STUFFED EGGS.—Boil six eggs fifteen minutes. Cut them in halves, take out the yolks, mash fine, add a tablespoonful of melted butter, a tablespoonful of chopped, cold cooked ham, a little salt and pepper, rub together with the back of a spoon until smooth. Fill the halves of the whites with the mixture and press the halves together; dip first in beaten egg, then in grated bread crumbs and fry. Serve with cream sauce.

POTATO SALAD.—Boil, or steam in the usual way, some good sound potatoes, then cut them in slices a quarter of an inch thick, and allow them to become quite cold. Meanwhile prepare the following mixture: Chop two hard boiled eggs into small dice and put them in a basin, with a tablespoonful each of finely-minced parsley, onion, capers, and anchovy essence, a seasoning of salt, pepper and made mustard, a little finely-chopped chervil and tarragon, five tablespoonfuls of vinegar, and eight tablespoonfuls of fine salad oil, and mix thoroughly. If preferred, equal parts of tarragon, cucumber and malt vinegar may be used, instead of the malt vinegar alone. Pour a little of this delicious sauce at the bottom of the salad bowl, and then arrange the potatoes in layers, with more sauce between each. Prepare the salad at least two hours before it is required, in order that the potatoes may become thoroughly soaked and impregnated with the various seasonings, but reserve some of the sauce to pour over the top just before serving.—*Good Housekeeping.*

Health Notes.

GOING OUT IN THE RAIN.—Of late years people do not seem to object to rainy weather. You see very little difference in the size of the crowds in the street on a rainy day from a fair one. The Brooklyn *Union* says on this subject: Men went out in the rain formerly because they were obliged. It was considered a disgreeable performance, and one to be avoided when possible. Women were considered semi-lunatics if they ventured out in a rain storm from choice. Nowadays they regard the rain as no impediment, either to business or pleasure. Perhaps, for one thing, rain and moisture has become fashionable, like other things British, although it has not been common of late. Perhaps another reason is that so large a number of women are engaged in business, a fact which calls them out of doors. Still another reason may lie in the fact that such a number of storm goods are now manufactured—cloaks, leggings, every sort of footwear that can be imagined. The attractive appearance of these rubber things may cause people to adopt them more readily, and their convenience makes it an easier task to prepare themselves for a rainy-day walk. It is a good thing that a change of view in regard to stormy-weather walking has come about. A walk in the rain is a very delightful thing, provided you can escape with only a wetting of the outside rubber layer of your apparel. The time is probably coming, and well this side of the millennium, when a Sabbath morning storm will not be regarded as a thing to be avoided by remaining within doors at home.

—Skoda's Little Tablets cures headache and Dyspepsia.

THE FARM.

American Sugar Beets.

One of the agricultural experiment stations reports that beets raised from improved home-grown seed contain 25 per cent more sugar than beets raised from imported seed. Considering that the imported seed is the best seed from foreign countries, where the best sugar industry has been a long established success, this is a remarkable showing. The home-grown seed gave results from ten to twenty per cent. better this year than last. Such rapid improvement on the best that Germany has produced in long years of patient work indicates advantages of soil and climate and the probability that this country will surpass foreign countries in the production of beet sugar.—*Farm and Fireside.*

Burning Dry Weeds.

Weeds that have ripened their seed must be thrown in a very hot fire or be mixed with brush or other material that will form coals if we would insure the destruction of their seeds. The reason is because so soon as the fire shrivels the pods in which the seeds are incased they open and the seed drops to the ground. The fire and its heat spire upward, while under the heap of charred weeds is usually a stratum of carbonic acid gas that effectually checks combustion. The bottom of the heap of dry straw that is burning will often show a blackened and charred mass. Stir it and some oxygen will be admitted which will usually consume most of it. But the weed seeds that have dropped to the ground are so small that there is little chance for the fire getting hold of them. In stirring the lower portions of the heap the chances are many against these seeds being brought in direct contract with the fire hot enough to consume them.—*American Cultivator.*

Bran Mashes For Horses.

Bran mashes for horses are the very poetry of physic and feed combined. They are cooling, comforting and slightly laxative, and never do harm, even though they do little or no good.

Who shall say that bran mashes do no good? Who shall say that they are not suitable to the horse when he eats so greedily? If a horse will not eat a bran mash, whether ill or well, then there is something wrong with the bran—it is mouldy, mice eaten or something of that sort. Given good bran no horse will refuse it, unless his case is exceedingly bad. Bran mashes are useful to form a vehicle for medicines, but the greatest care should be taken not to give the horse anything nasty in the bran mash, in such a manner as to affect the whole mash, or the chances are that the animal will retain a recollection, however dim, that will enable him to associate an unpleasant taste with the appearance of the mash.—*Farming World.*

Bad Milk.

Tainted milk does not necessarily emit an odor. The more dangerous the taint the less odorous it is. Doubtless this sounds strangely to some, but nevertheless it is a fact. In the warm nights of summer milk acquires taints imperceptibly. These are more readily created when a fairly large body of hot, fresh milk as it comes fresh from the cow is poured into a receptable without aeration.

Where the animal heat is retained decomposition sets in very rapidly, and in an hour, or at most, two or three hours, the damage is done. Here we have the bases of all the trouble that occurs with cream that suds or holds gas.

Every one who has tried to churn that sort of cream must retain a vivid recollection of the labor they performed in getting butter, and the interior thing it was when churning was completed. Aeration in the first instance would have removed the possibility of taints and the subsequent difficulties that attend its transformation to butter. A large degree of attention to the question of aeration would solve many a knotty problem in butter making.—*American Dairyman.*

Keep Your Fowls Tame.

Yes, keep your fowls tame, for you will find you are gainer thereby. There are far too many who do not make it a point to keep their fowls so tame that they will readily take food from the hand, and consider such a thing a useless expenditure of time; but it is not, for tame birds will be more contented, will lay on fat and flesh faster and will lay more eggs than those which are kept constantly in a semi-wild state.

Kindness is never lost on anything, no matter how small the object may be. Look at the stock-breeder who is noted for the high quality of his stock, and you will never see him harsh with his animals, but at all times kind and considerate of their comfort and well-being. He never beats them or speaks harshly to them, for he well knows that such a course is very detrimental to their well-being.

As it is with the larger animals, so is it relatively true of fowls; if you at all times exercise kindness toward them, they will doubly repay you for all your care and kind attention.—*Poultry World.*

Value of Irrigation.

The Ventura *Venturian* gives an account of an English walnut orchard of seven or eight year old trees, which was located adjoining another orchard which was being irrigated. The water in being run to the small fruit orchard incidently ran past two of the English walnut trees. These two trees are double in size the other trees, which was abundant evidence that while the walnut orchard was doing very well on the no irrigation plan the trees that were irrigated were doing twice as well as the others.

A few years since the writer visited an apricot orchard in the Cajon Valley, San Diego country. There was at one time no irrigation facilities in that valley, except that in some localities water was pumped from surface wells by means of windmills. The people were making a virtue of necessity and were declaring very vigorously that irrigation was not necessary. Neither the corner of the apricot orchard was a windmill and tank from which water was obtained from a small orange orchard, which they said really did need a little water, although the rainfall was abundant for the apricots.

The water was hauled to the orange trees in a tank loaded on a wagon. The man having in charge this expensive irrigation system did not haul away the water as fast as it was pumped, and as a result the surplus water found its way into a furrow that ran down one row of the apricot trees along the side of the orchard. Although the apricot trees were old enough and big enough to bear abundant crops, there was scarcely any fruit in the orchard, except on the trees in this one row along which the waste water ran into the ditch, and these trees were loaded with fruit. It was plain to see that whereas there was moisture enough in the ground to grow good, vigorous trees, there was not moisture enough to raise good, vigorous crops of fruit, and that a little water artificially applied would have paid a handsome profit on the money invested.—*Rural Californian.*

Must the Ox Go?

The home of the American ox has been the New England farm. The mule has been the standby of the South as motive power in farm labor, while as for the West, that hustling portion of the country could not be expected to brook the slowness either of mules or oxen, and it must be confessed that something of the same feeling has crept into New England, for while in years gone by it was an uncommon sight to see horses composing a farm team, it is now the exception to see in many portions of these States, the slow moving ox teams of years ago.

The introduction of the mowing machine was perhaps the entering wedge which brought horses into use as farm teams on these Eastern farms, for finding horses a necessity during the haying season Eastern farmers were undoubtedly led in many instances to do all their farm work with horses, the oxen hitherto used being sent to the shambles.

But the ox is still a factor in New England farm life.

It would be absurd to expect a Western farmer on his broad, smooth acres to employ so slow moving a motive power. The use of farm motive power must be sought along the most economical lines and all the factors must be considered, but while ox power would be out of the question in many localities, it is certainly an open question whether the owner of our smaller and more uneven New England farms do not make a mistake when they discard ox power and fit up horse teams, with the increased and constant expense attendant upon the use of the latter. I am now speaking of the average farmer of the New England States who practices "general farming" and does not go extensively into any one branch, and this certainly takes in a large percentage of the whole.

To get the greatest profit from an ox team it is essential that the animals be worked while they are making their growth. A pair of oxen girting six feet can be worked until they reach a girth of seven feet or over if judiciously fed, when they can be turned off for beef and some profit be secured on their growth in addition to the profit received from their labor. On an uneven farm, moreover, oxen can work where it is hardly possible to use horses, while if an accident happen to one of the pair there is no loss, for an ox with a broken leg is still good for beef, while a horse in any way disabled is usually a complete loss.

There is also a laagely increased expense entailed upon the small farmer in maintaining a team of working horses, while they are usually decreasing in value rather than showing an increase. There are numberless occasions on the farm where a team is needed for an hour's or even half an hour's work. To harness and unharness a span of horses for a job requiring but a few minutes' time is no less than doubling the work to be done, while oxen can be got in readiness in a moment's time, and when one reflects how large a portion of the "carrying on" of the average New England farm is made up of little jobs here and there with a team he can readily see how strong a point oxen secure here.

I am far from decrying the use of horses on those farms where the conditions are such as make their services profitable, but I do wish to enter a protest against this gradual but steady extinction of oxen upon the farm. They may not have "golden hoofs," but they could certainly be made exceedingly profitable on many places where they are no longer to be seen.

The small farmer must study the economies, and where his work is diversified, and his plantings exceeding small in extent, he will find, in my opinion, that one of these economies is the use of ox power rather than that of horses. At all events, I hope the day will be far distant when the mild-eyed, strong limbed ox will be seen no more on the hill farms of New England.—*Cultivator and Country Gentleman.*

Prevention Is Better

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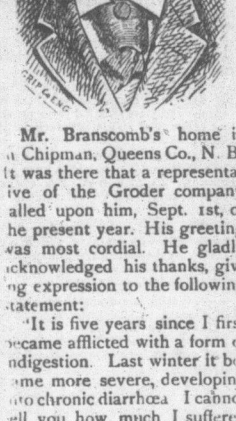

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But I am a well man now from the use of your remedy. In three days after I bought GRODER'S SYRUP the terrible pain and distress across my stomach were removed. My bowels rapidly assumed a natural, healthy condition. Now I eat and drink as well as I ever could. I have gained constantly in flesh since March last. I am perfectly cured.

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