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John N.B.

THAT BOY.

Through the house with laugh and about,
Knees throbbed and elbows out,
Mamma hears with anxious doubt,
That boy.

Vain are all the lessons taught,
In one short hour they are forgot,
Gentle manners learneth not
That boy.

Thus she muses, while she tries
To soothe the wakened baby's cries,
While to other mischief flies
That boy.

Patient mother, wait awhile;
Summon back thy loving smile;
Soon will graver cares beguile
That boy.

Soon the boy with "cheek of tan"
Will be brawny, bearded man,
If thou would'st trust and honor then
That boy.

Trust him now, and let thy care
Shield his soul from every snare
That awaits to capture, unaware,
That boy.

And when, though worn and oft dis-
tressed,
Thou knowest that God thy work hath
blest,
Then trust with him, for all the rest,
That boy.

—*Illustrated Christian Weekly.*

THE HOME.

For Coming Days.

The holidays are over, and friends, far and near, have been remembered, but the loving hands are never still, for birthdays, like beads on a silver thread, are coming through the months. For that reason suggestions for pretty gifts are always timely. The following suggestions for an apron will be found attractive, because of its simplicity:

"Daisy aprons are made of one breadth of dotted muslin, which has dots large enough for the daisy centres, and a sufficient distance apart to prevent the flowers from appearing crowded when the petals are worked. Dots the size of three-cent pieces and one and a half-inch apart work well. Make a three-inch hem, stitched with yellow silk, in feather stitch, on the other side, for the bottom. Make a narrower one for the top, through which to run a two-inch-wide yellow ribbon, of sufficient length to tie long loops. Work the dots for the centres of the daisies in brown silk, satin stitch, or French knots. Make the centres of yellow silk, with long loop stitch. Tiny pockets, with bows of ribbon, add to the dainty effect."

Bureau covers and pin-cushions made of the same kind of muslin, and worked in the same way, are very pretty. Line the dotted muslin with yellow silk, and, with long loop stitch, tiny pockets, with bows of ribbon, add to the dainty effect."

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THE FARM.

Feeding Hens.

It is hard to say just what weight of food should be given a bird. Our general plan is to first throw down a handful of each feed, and when that is consumed give a little more and so on until they cease to eat greedily. They must have enough and will stop just the moment they get enough. There need be no fear of overfeeding if this is done as they eat greedily. Too fat hens never make so good a laying as those that are just getting up. The hens eating until their hunger was satisfied of good, substantial foods. But when fat producing grains are used and the fowls reduced to it then is when the danger arises. It is not so much the quantity of food the hen consumes as the quality.

There is a general idea prevailing in order to have a full egg basket we must keep the hens hungry. It is a mistake. A half-starved hen cannot lay as many eggs as one in good condition. Or, as a poultry breeder once put it to us, "We must have over production to set production." That's about it. It takes a certain amount of food to keep the machinery of the body in good working condition, and then it costs a little more food to furnish the material for the eggs. A point not to be overlooked is that feeding should be accompanied by exercise. We throw a handful of grain here, scatter one over there, and so on, keeping the hen running from one place to another all the while. This we do every some in leaves, and the balance of the day they are busy scratching.

Exercise, good feed and enough of it is what counts in favor of health and eggs. Of course when we are fattening for market we have a different plan altogether, and will have in some future issue something to say about it.—*German Town Telegraph.*

Turnips as Poultry Food.

The turnip is not rich in the elements necessary for the purpose of the hens, but it promotes health and egg production by affording a change from the dry food in winter. A mass of cooked turnips, to which ground grain is added, will prove more beneficial than either turnips or grain alone. For this reason the turnips can be used profitably for all classes of poultry, and the crop will gain and increase the profits. All who make a specialty of keeping a large number of fowls should grow turnips. Geese and ducks will eat them raw, if they are chopped fine.

Trees as Fence-Posts.

A Nebraska farmer who is given to experimenting reports that he has very successfully used living trees of the cottonwood, five years old, for supporting lines of barbed wire fence, which he thinks will last longer than a life-time, without expense. Two years ago he built such a fence, nailing first on the small five-year old trees a strip of board two and half inches wide, to which to staple the barbed wire. The cottonwood is a perfect success; but white cedar, experimented with in like manner, proved a failure.

The best fertilizer for the lawn is a light dressing of nitrate of soda, applied in winter or early spring. This makes a rank, luxuriant growth, and if raked in will thicken the thin spaces better than a dressing of manure.

Colds are frequently the result of derangements of the stomach and of a low condition of the system generally. As a corrective and strengthening of the alimentary organs, Ayer's Pills are invaluable, their use being always attended with marked benefit.

Washing Pottery.—Attention is called by *Good Housekeeping* to the fact that ordinary queensware is porous, and that the fine pores will fill up with grease, butter, etc., which in time becomes rancid, giving an offensive odor and taste to food put into such vessels. Soap, it is stated, should not be used for washing ordinary china and earthen vessels, but a solution of soda instead, which removes the grease more completely; afterwards rinsing thoroughly with clean hot water free from all fatty substance. The harder and better porcelain is, the less porous it is, while at the same time it is more costly; yet, if means allow, only the best should be bought—not for show, but on account of its greater cleanliness under proper care. The rapidity of plates, cups, bowls, milk-pitchers, etc., produces the unpleasant odor so common in cheap eating-houses.

Chocolate Cake.—In these days of high-priced eggs, one value a recipe which does not require more than half a dozen. Here is a good one without any: Two and one-half cups of flour, one cup of sugar and two full teaspoonfuls of baking-powder; sift these together through a flour-sifter three times; then work in two even tablespoonfuls of butter and one full cup of sweet milk. Beat thoroughly until the batter is creamy and free from lumps. Bake in jelly-cups. For the filling, use Baker's chocolate, which is not sweetened. Grate one half cupful of it, add one half cup of sugar, one teaspoonful of corn starch and three tablespoonfuls of water; place in a dish on the stove and stir until dissolved. Let boil a few moments until a drop will harden in cold water; spread between the layers of cake and over the top.—*Gypsy.*

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These were the ingredients: a half gallon of New Orleans molasses, a cup of vinegar, a piece of butter as large as two eggs, a good teaspoonful of saleratus dissolved in hot water.

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When the syrup began to thicken we dropped in the saleratus, which makes it clear; then, flouring our hands, each took a position, and pulled it till it was white.

The longer we pulled the whiter it grew. We ate some of it, but we girls were quite firm in saving half for our sale.

Then we made maple sugar caramels. Have you ever tried them? They are splendid. You must have maple sugar to begin with: real sugar from the trees in Vermont if you can get it. You will need a deep saucepan. Then into a quart of fresh sweet milk break two pounds of sugar. Set over the fire. As the sugar melts, it will expand. Roll, boil, stir, stir, stir. Never mind if your face grows hot. One cannot make candy sitting in a rocking chair with a fan. One doesn't calculate to, as Great-aunt Jessamine always says.

The way to tell when you think it is done is to drop a portion in cold water. If brittle enough to break, it is done. Pour into square buttered pans, and mark it off with white soil into little squares with a knife.

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Then we made maple sugar caramels. Have you ever tried them? They are splendid. You must have maple sugar to begin with: real sugar from the trees in Vermont if you can get it. You will need a deep saucepan. Then into a quart of fresh sweet milk break two pounds of sugar. Set over the fire. As the sugar melts, it will expand. Roll, boil, stir, stir, stir. Never mind if your face grows hot. One cannot make candy sitting in a rocking chair with a fan. One doesn't calculate to, as Great-aunt Jessamine always says.

The way to tell when you think it is done is to drop a portion in cold water. If brittle enough to break, it is done. Pour into square buttered pans, and mark it off with white soil into little squares with a knife.

Some people like cream candy. It is made in this way: three large cupfuls of loaf-sugar, six tablespoonfuls of water. Boil, without stirring, in a bright tin pan until it will crisp in water like molasses candy. Flavor it with essence of lemon or vanilla; just before it is done, add one teaspoonful of cream of tartar. Powder your hands with flour, and pull it until it is perfectly white.

Plain Caramels.—One pound of brown sugar, a quarter of a pound of chocolate, one pint of cream, one teaspoonful of butter, two tablespoonfuls of molasses. Boil for thirty minutes, stirring all the time; test by dropping into cold water. Flavor with vanilla, and mark off as you do the maple caramels.

Home-made candy is sure to be of good material, and will seldom be harmful unless the maker is grossly careless. Then the pleasure of making it counts for something.—*From "Mother's Way" by Margaret B. Sangster, in Harper's Young People.*

HOME MADE CARAMELS.

Our candy was to be sold for a cent a stick, but the price was not scanty little snipe by any means. Mrs. Cartwright made us a present of the molasses, Doia brought the sugar from home, Al Fay brought the saleratus, Patty remembered the vinegar, and Marjorie produced the butter.

These were the ingredients: a half gallon of New Orleans molasses, a cup of vinegar, a piece of butter as large as two eggs, a good teaspoonful of saleratus dissolved in hot water.

We melted the sugar in the vinegar, stirred it into the molasses, and let it come to the boil, stirring steadily. The boys took turns at this work.

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