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THE HOME. HUSBANDS AND WIVES. It lies very much with the wives, Rev. F. B. Meyer says, to make it easy for their husbands to show their tenderness. A woman should have a clean face to look upon. A little extra scrubbing with soap and water before the husband comes home at night would not be amiss in some cases that I have observed, and might bring some roses to the cheeks. A bow in the hair, a clean ring round the neck, perhaps a flower in the dress, has an attractive effect. I tell the women that men's affection will sometimes wander because their wives are untidy and slovenly, their hair unkempt, their appearance unattractive. If women are not equally pretty, but it is not prettiness that holds a man's affection, but sweetness, neatness, nativeness, and these are possible to all women. A woman makes a profound mistake who frets and pouts and puts herself into a bad temper that she may be petted into a good one. It is a bad policy. A man will be tempted to coax her back once or twice, but he loses his respect for her each time. It really alienates the deeper affections, and brings division between them. She is no longer his equal, one with him in his spirit, heart, and life, but his toy and plaything. After a while, he will live in perpetual fear that one of these fits of caprice may be coming on, and will hide anything likely to induce them, and so begins a course of insincerity which is the grave of love.

THE HOME. A GERMAN PEACH CAKE. This is an excellent wholesome dish served warm for supper with cream or eaten cold. Make a nice, rather plain paste of a pint of flour, a quarter of a cup of butter, one egg, a quarter of a yeast cake and a scant cup of water or milk. Begin in the morning if the cake is to be served for tea. Make a sponge of a liberal cup of flour, an egg well beaten. Let this stand until it has become very light and again increased to double its original bulk. If there seems danger of it being ready for use before it is needed, set it in a cool place for a while. About an hour and a half before it is to be served, roll it out on the board. It should not be half an inch thick when it is rolled. Lay it in a well buttered dripping pan, and slice peaches evenly over it, laying them in symmetrical rows. Let the cake be well covered and let it rise one hour. Bake it on the bottom of a quick oven, covering it for the first fifteen minutes. After this, bake it about ten minutes more without covering it. Draw it to the oven and dress it with sugar. Thickly with sugar when it is done. Set it back for two or three minutes until the sugar has melted. Let it cool for fifteen minutes or half an hour, and serve it while it is yet warm and fresh, but not hot.

IN THE KITCHEN. Green Corn.—Half a dozen medium-sized ears of corn (more if small) clean, split down the centre of the grains, and scrape off the cobs; boil in a quart of water for three-quarters of an hour. Add a teaspoon of pepper, a half teaspoonful of salt, two tablespoonfuls of butter, a teaspoonful of sugar, and one-half cup of milk; boil five minutes and serve.

THE SCHOOLGIRL. The first great eventful day in a young girl's life is the day she leaves her home to go to the distant school, or college, where her education is to be continued. It is to be hoped, completed. She stands with distrustful feet looking back on the happy days of childhood and fear of the new friends and acquaintances she must meet with the girl who has romantic attributes every one in her new life who speaks kindly to her, her friends and her favorite teachers all being altogether "too good for human nature's daily food."

There is something so pure and beautiful in the young girl going forth with such ideal confidences in life, that the mother who has outlived this period dreads to awake her to the sterner realities of a world so full of snares and pitfalls. The intuitive recognition that there is a better world where we see as we are seen is in every true mother's heart, and there is an unutterable longing that her child may be spared, even in this life; from meeting the real world with its hates, hypocrisies and wickedness. Fuller as she knows this hope to be, she cherishes it if she is a weak woman, and if she is a strong woman she combats with it and forces herself to face reality for her daughter as well as herself. This is one of the hardest duties of a mother, yet it is as certainly her duty in order to guide and protect her child. If the life of the girl can be properly protected during that romantic period when every one is seen through the haze of youthful imagination, all will be likely to go well. This is a period when sentimental girls form the most erratic and dangerous friendships. It is a period when the girl needs her mother more than she will ever be likely to need her again. It is a

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THE FARM. THE HAND SEPARATOR ON THE FARM. The hand separator consists of a small metal bowl, which is revolved with great rapidity by means of cog-wheel connections. Milk turned into the bowl separates into skim milk, which is discharged into the outer portion of the bowl, and cream, which gathers near the centre. After the separation in the bowl the cream and skim milk escape from it through outlet pipes separate tubes, from which they are conducted into cans. This action of separation is continuous, so long as the bowl is revolving at suitable speed. Separators are now commonly sold on the market that do satisfactory work, practically removing all of the butter fat from the milk. On the average farm probably every 100 pounds of skimmed milk secured by the old-fashioned methods contains from one-fourth to one-half pound of fat. More is left in the milk than farmers are often aware of. The properly run separator removes nearly all, if not all, of this.

THE FARM. SUBSTITUTES FOR FODDER. American farmers are gradually awakening to the fact that there are many kinds of green fodder which can be plucked from a meadow, field, or land, and which require far less labor than sweet corn. Several of these have been tried in this locality, and while the results have not always been entirely satisfactory, yet a very great advance has been made in the matter. One of the most satisfactory substitutes for green corn found thus far has been vetches, sometimes called tares in England. The seed can be obtained in any seed store, and is not very expensive. It is generally mixed with oats and alfalfa and half, or a bushel and a half of oats or one of vetches, and drilled in with an ordinary grain drill. Two to three bushels are sufficient for an acre. In some instances one or two hundred pounds of phosphate to the acre has been found an excellent thing on soil not in a high state of cultivation. The oats serve to keep the vetches from the ground, as they are inclined to run like pea vines, and prevent the gathering caterpillars. The crop can be sown very early in the spring, and is ready for cutting a month earlier than fodder corn.

THE FARM. DIGGING AND STORING POTATOES. The digging and storing of potatoes by the average farmer is done in a very careless manner. The essential point is to retain the flavor until used, and to do this they should never be left exposed to the sun or air, says The Indiana Farmer. Early varieties should be dug as soon as tops are dead, or when the skin ceases to slip from the potato. If early varieties are left in the ground they will sprout and thus destroy the flavor. Late varieties may be left in the ground until in danger of freezing. As soon as dug they should be immediately stored in a dark, cool and somewhat moist cellar. And right here is where some may differ with me, as some recommend a dry place in which to store, and others a very damp one. I have noticed potatoes that remained in the ground over winter that did not freeze, that were as fresh and well flavored as when first matured. If stored in a very dry cellar they should be covered with moist sawdust to keep them fresh and exclude the air. Pitting is a most excellent way; simply piling them on well drained ground and putting on a layer of straw and enough dirt to keep from freezing. Care should be taken to uncover as soon as danger from freezing is past in the spring, and keep sprouts removed. As to manner of digging, if five acres or more are to be dug, it would probably pay to use a potato digger, but if less than that amount of work can be done with a four-tined fork, garden spade, or ploughed with common breaking plough.—Colman's Rural World.

THE FARM. WASHING BUTTER. During the last year we have made one experiment each week by taking out about one-third of each churning and allowing it to stand in a tub without stirring. The remaining two-thirds we washed once and then salted, worked and packed it. We have found that by adding about 25 per cent of water to the contents of the churn before drawing off the butter, the yield of the buttermilk, and so allow a better separation of the butter, whereas if this is not done it is difficult to get the buttermilk from the butter. We would recommend adding in winter about 10 per cent of cold water after the cream is full size. After this revolve the churn a few times to mix the water with the milk and then draw off the buttermilk and water.

THE FARM. PEOPLE OF REFINED MUSICAL TASTE BUY THEIR PIANOS AND ORGANS FROM THE W. H. JOHNSON COMPANY, LTD., 157 GRANVILLE ST. COR. BUCKINGHAM, HALIFAX. People of refined musical taste buy their Pianos and organs from the W. H. JOHNSON COMPANY, LTD., 157 Granville St. Cor. Buckingham, Halifax.

THE FARM. YOU CAN ALWAYS FEEL GAY... no matter how cold or stormy the day is—be you man, woman or child—if you have your fall and winter clothing interlined with Fibre Chamols. This popular style and warmth gives so that every one can afford to enjoy the comforting, healthful warmth it furnishes—no extra weight or bulk, only a pliable stiffness and a cosy warmth of which the coldest winds or frostiest air cannot rob you. See that it is put in all ordered clothing, and look for the label which shows that a ready-to-wear garment has been interlined with it. You really can't afford to do without it.

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THE FARM. THE BEST DRESS TO WEAR IN THE KITCHEN. The best dress to wear in the kitchen in hot weather is a comfortable loose-fitting gown of cotton turned back at the throat and made with sleeves that reach only a short distance below the elbow and need not be rolled up. Ask for Minardi's and take no other.

THE FARM. HOTELS. FOR SUMMER TOURISTS. During the season of 1906, Tourists will find the Avon Summer House very prettily situated at Hantsport, near the Avon river, and commanding a fine view of the Basin of Minas, Hamilton, and other scenery. Terms—\$1 per day; \$4 per week; and a special rate to families and to those who wish to make long stays. Every attention given to secure the comfort of guests. Correspondence solicited. Guests can be accommodated at once. A. NEWCOMB, Hantsport, Hants Co., N.S., July 29th 1906.

THE FARM. HOTEL KENSINGTON. The above named Hotel, opposite to the Public Hall, is a strictly a temperance house, and is connected with a view to meet all requirements of permanent and transient boarders. The rooms in this house are fitted with the latest modern improvements, are heated by steam and lighted by gas. Bathrooms with hot and cold water, electrically supplied, view of sea. Steamboat landings and post-office in close proximity. Electricity cars pass the hotel every five minutes.

THE FARM. HOTEL CENTRAL. WOLFVILLE, N.S. J. W. SELINGER, PROPRIETOR. Situated in the most central part of this beautiful town. Equipped and newly refitted, with all modern improvements. Conveyed to and from Station free of charge. Excellent Livery Stable (owned by W. J. Bacon) in connection. Steamboat landings and post-office in close proximity. Terms very moderate.

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