

\*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.

## A SPRING PARABLE.

Till yesterday one tree was brown—  
One only, 'mid the green of spring,  
Wearing her dead leaves like a crown.  
She stood, and seemed to gloom and frown.

On every glad, rejoicing thing,  
Till yesterday! When touched at last  
The slow but quickened and un-  
cured,  
And the poor tree forgave her past,  
And learned to hope, and thick and fast  
Showed her dry leaves on the world.

Swift a sudden hope replaced despair;  
The brown leaves dropped, the green  
leaves grew,  
And clothed upon, and fresh and fair,  
The happy boughs swung all in air,  
And drank the sunshine and the dew.

Souls have their dead leaves, seeds and dry,  
Dead hopes, dead visions, dead de-  
light,  
Relics of gladder days gone by,  
Worthless to every human eye,  
But yet we clasp the poor things tight,

And feel that life were bare indeed  
If we should lose them, or let fall,  
And all the old-time hurts would bleed,  
And we unwrapped from sorrowing  
weed  
Like mourners dragged to carnival.

Then in a moment suddenly  
God's blessed sunshine, all unguessed  
Reaches and heals our hearts, and we,  
Tasting its sweetness, know that life  
Bids us be happy with the rest.

—Susan Coolidge, in S. S. Times.

## THE HOME.

Love of Animals.

It is strange that thoughtful mothers are not more careful of the effect of cruelty upon the character of their children. The boy who is allowed to torture animals at the farmyard and witness their suffering in the slaughter-house is being trained for a criminal career, and if he does come to this he will probably grow up into a hard, cruel man, whose evil nature is only curbed by the restraints of the law, and possibly become a far more dangerous person than if he were actually allied with the criminal classes.

There are some natures so dull and hard that no suffering of any kind touches them—stones in the pathway of those who travel toward a higher and better life. To the active, intelligent boy, however, the effect of familiarity with cruelty can never be a passive one. We are just beginning to realize the value of a spiritual and moral training of children, and to know that the character cannot be cultivated by wordy precept. The child must learn from example, from those around him, to be honest, true and gentle.

Many of the superstitions which cling to the Old World protect the familiar birds and creatures of the wild woods more thoroughly than all our written laws. No one will harm the robin red-breast, beloved of the English dooryard, for it is unlucky to kill the bird that was last at the Cross and still bears the mark of blood upon its breast. "And that boy who should harm a robin's nest shall sooner or later have his legs broken," says the old tradition. And so a divinity doth hedge about a robin. Our American robin, which is a much larger bird and really a member of the thrush family, enjoys no such immunity, though he is protected by law among song-birds.

"It is always lucky," says another tradition, "to have mirrins build against your house, for then no strife will come." In many parts of the world the poor donkey is subjected to special care, because Christ rode on one into Jerusalem, and old wives point out the white cross on his back as the mark of this honor, though naturalists say it is merely a mark of his descent from the striped ass. Children should not only be saved in their early years, when their nature is impressionable, from unnecessarily witnessing suffering, but they should be taught to respect the rights of animals. Even the necessary killing of flies should be avoided in the presence of very small children, to whom a mother's first duty is to teach gentleness and a respect for the life of God's creatures wherever He has placed them.

Few things will do this more effectively than simple lessons in natural history, beginning with familiar birds, butterflies and other common creatures, and possibly taking up plants and flowers afterward. An intelligent child, who has become interested in the wonderful ways in which animals live and take care of themselves, cannot fail to become interested in them so that he learns to care for them, and will not be willing to see them suffer. "It is good to read of the kindness and humbleness of St. Francis of Assisi, who spoke never to bird nor to cleat, nor even to wolf or beast of prey, but as his brother; and so we find are moved the minds of all good and mighty men."—N. Y. Tribune.

## Flowers for Shady Spots.

In planning the flower garden there are usually many shady nooks where it is supposed nothing will grow, and nothing is planted in these places. A moist, shady corner of my garden is, to me, the loveliest part of it.

First, I planted forget-me-nots. This little flower, with its blue of miniature blue eyes like a group of children peering into one's face, conveys to the mind the tenderest sentiments of the garden. The petiole of the plant makes it unusually valuable for filling little corners in a bed, or nooks in a rocky crevice. In fact, the forget-me-not has a distinct decorative value, however used or placed. It thrives best in a moist ground. The plants should be set about six inches apart.

No garden is quite a real garden without a bed or border of pansies. There is a depth of color about the flowers,

and an air of suggestion and mystery that gives them more character than any other blossoms. Half-shade is their proper place, so I next added pansies to my favorite corner.

Strolling in the woods, I discovered a large bunch of sword fern which I carefully removed, and placed against the wall in the dampest spot in my garden. Being perfectly hardy it increases in size from year to year and is now the gem of my garden. Some of the fronds are four feet long, and droop gracefully over the other plants near it.

A bulbous plant that is becoming widely known as the "spider lily," I next purchased, and find that it is admirably suited to a moist situation. The flowers are quaint and curious with a cup in the centre from which ray out slender petals, some six inches in length, all pure white. The flowers are borne in heads of half a dozen or more.

Fuchsias, as we all know, are elegant flowers, delicate in coloring and exquisitely graceful in form. As mine were beginning to shed their leaves and look generally unhappy, I took the pots out and plunged them up to the rim in my shady corner, where they succeeded admirably, and in winter, when I removed them to the house, seemed all the better for being planted outdoors.

I next secured a beautiful, hardy ornamental grass with long, broad, elegantly recurved leaves, picturesquely marked with broad, silver stripes. It is native to Japan. I believe it is called "Great Bamboo."

A weed friend, not long since, brought me a "wake robin," or wood's lily, to add to my collection of shade-loving plants. This plant is quite as desirable as some fancy varieties of the same species, and improves greatly in size under cultivation.

Double daisies are charming little plants for shady borders. The flowers are quilled, and flat-petaled, white, pink, red, and various shades of blue, pink, or monkey flowers, are beautiful, tender-looking plants, with almost transparent branches. They do well planted out where they will be somewhat shaded.

Nemophiles are pretty blue and white annuals, and are fond of shade. A few plants set among spring flowering bulbs, or seeds scattered over the ground in autumn, will give account of themselves in early spring. As a rule, there are but few annuals that will come to perfection without the benefit of full sunshine. I am always glad to note any kind that I find will prosper in out-of-the-way half-shaded places. By experience I have found the annual cornflower, "painted lady," or "Marguerite," to be well suited for this purpose.—FREDERICK PLAIN in the Housekeeper.

## The First Lettuce.

The bed of Lettuce is usually the first of the garden beds to bring its treasures to the table. The cool, crisp bed that springs up in early spring days is especially grateful to the palate. It seems to have caught a cool crispness of flavor from the cold earth, of which the snow has but lately melted.

It seems to be almost impossible in these days of ordinary intelligence that any one should fail to know how to prepare the simple dressed lettuce which the French serve this favorite dinner lettuce. It is one of those very simple things that are so frequently done wrong that for the benefit of several inquirers for exact directions we reprint it.

Take two crisp, tender heads of lettuce; the white bleached leaves in the head are the only ones fit for salad. Take off the outer green leaves and use them in a dish of boiled greens. Break the tender salad leaves in half. Mix a half teaspoonful of salt with two tablespoonfuls of salad oil. Add a table-spoonful of vinegar. Tarragon vinegar is the best when it can be obtained. Mix this dressing in the salad bowl. Add the lettuce leaves as soon as they have been thoroughly chilled in the ice-box. Toss them in the salad dressing till they are thoroughly coated with it and there is no residue left in the bottom of the bowl.

This salad may be garnished for variety with two hard-boiled eggs, cut in quarters, or three tablespoonfuls of sweet cream may be substituted for the oil. A salad made of parts of lettuce leaves and one part of dandelion leaves is a very delicious one to serve with meat. Bleached dandelions are wild or cultivated dandelion plants which have been left up and down the sand until they have become white and crisp like celery. This salad should be dressed exactly like a plain lettuce. It is exceedingly good with a two thin slices of bacon, cut in dice, fried brown, tossed up with the salad in place of the oil, and served.

## Household Hints.

SPINACH.—Pick over carefully and wash in many waters. Boil in just enough salted boiling water to cover it. When tender squeeze out all the water, press it through a colander, *sauté* it a few minutes with pepper, butter and salt. Slice hard-boiled eggs and garnish the top. Serve with a slice of lemon to each plate, and a pinch of cream of tartar as will lie on the end of a pen-knife added to the water in which green vegetables are boiled will preserve the green color without injuring the flavor.

To Keep Eggs.—1. Immerse them (in a basket) in a pot of boiling water while counting ten. Pack them in salt small end down. Let them remain slowly into the water so as not to crack them. 2. On a layer of salt in a stone jar put a layer of fresh eggs small end down; cover with salt, then add more eggs, more salt, and so on till the jar is full. Keep in a cool place. 3. Slice a pound of lime in two gallons of water, add a pound of salt, and stir all together. Pack the eggs in a jar or cask, small end down, and cover with the clear lime water an inch above the eggs. Cover closely and keep in a cool place. Only fresh eggs should be used.

MENDING FURNITURE.—Almost any workman can mend a broken rocker or the leg of a chair. But in three days of frequent migrations it sometimes happens that the arm of a chair becomes fractured, and if splinted, as is generally the case, gluing may make it fit. It is necessary that the splint be of light wood, and that it be well secured, to which some accident had happened, was recently mended in a manner that was not only satisfactory so far as strength was concerned, but its appearance was improved. Some thin sheets of brass were procured from a dealer in cabinet makers' supplies, and a piece sufficiently large to cover the break properly was cut by means of a tinman's shears. A pattern copied from some hinges on an old cabinet was then traced on the brass plate (a little tool known as a "scratch-all" is the best thing for the purpose), and the edges cut according to the tracing. Tiny holes were pierced at the corners, and the plate was fastened to the wood by means of small brass rivets. One to match it was placed on the other arm, two others on the back, and the whole had the appearance of having been brass finished when it left the original maker.—Harper's Bazar.

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The best method of cooking the eggs should be extremely thin and well browned and the eggs poached according to the individual fancy. They should be served on a small platter, with the thin slices of bacon resting upon a bed of watercress. Put this dish for breakfast some warm morning this week and see if the members of your household will not appreciate it.

## Mothers and Daughters.

In my short life, I have seen so much of the misery that many a girl has suffered that it horrifies me. I feel that I cannot thank God enough for the dear mother's watchful care. It is not long since I rebelled at being kept at home when other girls could "have a good time," but now I have no words in which to write my appreciation of that patient mother's care of her impetuous girl. Guarded as few girls have been in my time, I have seen my escape from a mother's care. Girls that I have loved, have fallen many times. I do not condemn them. God forgive those who do, for I think that in many cases they were more sinned against than sinning. How I regret that I have not been able to help them! I have been tempted as they had been. If more mothers understood their daughters there would be fewer girls who go astray. Since I was a little toddler I have carried my joys and sorrows to my mother. I have been a friend, confidante, and adviser, and I wonder why other girls "wouldn't tell mamma for the world." That habit of telling mamma everything, as some girls have, is a most commendable one. It saves much misery and sorrow. Now, don't imagine I am a long-faced, goody, goody girl. Oh, no, I'm only a careless, happy girl who loves fun as well as duty.

## THE FARM.

Points for Rejection of Horses.

The English government has the following set of rules for those who select horses "for cavalry service; they are called "Points for Rejection," but will answer equally well as points for selection.

Reject a horse whose forelegs are not straight; if they will not stand firm. Stand behind the horse as it walks away from you, and you will be able to notice these defects, if they exist.

Reject a horse that is lightly below the knee; the conformation is essentially weak; or a horse with long, or short, or upright pasterns; long pasterns are subject to sprains; short or upright pasterns make the horse liable to lameness, and, on account of extra concussion, are apt to cause ossified deposits; or a horse with toes turned in or out. The twist generally occurs at the fetlock.

Toes turned out are more objectionable than toes turned in. When toes turn out the fetlocks are generally turned in, and animals so formed are very apt to cut or brush. Both, however, are weak formations.

Reject a horse whose hind legs are too far behind; good propelling power will be wanting, and disease as a result may be expected in the hocks. And a horse which goes either very wide or very close behind, and one which is very straight or very crooked, the former cause undue concussion; the latter are apt to give way.

Reject a horse that is "split up," that is, shows much daylight between the thighs, or a crooked power comes from behind, and must be deficient in horses without due muscular development between the thighs.

Reject a horse with a flat or overly large feet, or with very small feet; medium sized feet are best; also, a horse with one foot much smaller than another.

## Butter-Making as it Was.

How many boys and girls on the farm have had an old aunt tell them their waists and told to "churn until the butter will hold up the dasher" while counting ten. Pack them in salt small end down. Let them remain slowly into the water so as not to crack them. 2. On a layer of salt in a stone jar put a layer of fresh eggs small end down; cover with salt, then add more eggs, more salt, and so on till the jar is full. Keep in a cool place. 3. Slice a pound of lime in two gallons of water, add a pound of salt, and stir all together. Pack the eggs in a jar or cask, small end down, and cover with the clear lime water an inch above the eggs. Cover closely and keep in a cool place. Only fresh eggs should be used.

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time. This cannot be done when the butter is churned into lumps, so in the latter case the grain, flavor and keeping quality are all injured. The churn should always be stopped when the butter is in the form of small granules, ranging in size from a red clover seed to a grain of wheat; then the butter-milk can be well washed out and the grain will be uninjured if the working is properly done. There is no reason why the farmer should not make just as fine butter as anyone, providing he will take the trouble to do it right.

## Cow Peas.

H. D. Battley, director of the Government Experimental Station in N. Carolina, writes in the *Home and Farm*, Kentucky: "I am glad to know that the subject of planting cow peas is being revived in your section. As a sure renovator of old lands, it is one of the very best crops that can be grown. The cow peas have the same property as clovers and leguminous plants in extracting nitrogen from the atmosphere. This is done through means of small tubercles on the roots, which the clover gaseous nitrogen so that the roots can utilize it. In this way a large amount is retained in the roots, as well as carried to the leaves in organic combination. The ploughing under of the whole plant including the vines and roots, are ripe, is, of course, better than ploughing under only the roots, as there is much fertilizing matter in the vines and leaves. The ideal way would be to take off the vines, cure and feed to cattle, and return to the land in manure. The next best way would be to plough under after ripe, so that the fertilizing value of the whole plant is retained in the soil. The proportion of the best value in the whole plant is, of course, dependent upon the growth of the vines, and no fixed ratio can be given. I send bulletin number ninety-one, which describes experiments with peas preceding wheat. An increase of ten bushels per acre, approximately has been secured by this method."

## The Bearing Orchard.

One of the most important requisites for making apple trees bear early is to furnish them plentiful supplies of phosphate and potash. The tree can usually find enough potash in fairly fertile soil to make sufficient wood and leaf growth; but it cannot produce fruit unless it has an excess of potash and some addition of phosphate also. These minerals are necessary to make the most vigorous and essential leaf growth, and are still more essential in producing fruit. The large number of orchards that have been lately planted and have proved unprofitable owe their failure mainly to the fact that they were originally planted on land whose mineral fertility had been exhausted by long-continued grain cropping. In many cases the trees most planted because the soil would no longer produce grain crops. If any manure was applied it was usually stable manure, deficient in just that mineral plant food which the trees most need to enable them to produce food. No one doubts that plenty of stable manure will make a large and succulent wood growth, but it will not be firm and hard as will wood which grows on land manured with mineral fertilizers.—Coleman's Rural World.

## Dry Food For Chickens.

Dough is objectionable as food for young chicks for two reasons. First, it contains too much water and the chicks are thus forced to swallow more water in the food than they otherwise would. Second, there will be a portion left over, which is liable to ferment, thus leading to disease, the game worm being one of the results. Dry food is more suitable. It is not necessary to feed chicks until they are thirty-six hours old, and then rolled oats or oatmeal may be given every two hours, one small quantity being required. State bread or mashed potatoes may be added by way of variety. When a week old, screenings may be allowed, and as soon as they can eat it, whole wheat and cracked corn may be given. At this stage three times a day will be often enough to feed, and no food should remain over. It is better for the chicks to be underfed than overfed. If they have a grass plot upon which to exercise, they will find many substances for use, and will grow rapidly if kept dry and free from lice.—*Mirror and Farmer*.

## Imitation Butter.

It has been my lot, says A. M. Lyman, in the *Homestead*, to observe the working of the great and formidable law to the dairy interests in placing of imitation butter on the market. It is made from stuff that is worth as grease 1 cent per pound, but costs the consumer about 25¢. Some of it is put up so as to look like the butter our grandmothers made, put in round tins and wrapped in "old linen" to have it look natural. Some of it is made in oblong balls so as to look like good old-fashioned dairy

butter. Some of it is made in imitation creamery style, wrapped in parchment, so as to look new fashioned. But it is all made from cheap grease, and not from the pure cream of cow's milk, which costs more to make than the bogus stuff retails for. Some of the old manufacturers make up letters from prominent men so as to deceive the public.

Failure of the Rain-Making Experiments.

The United States Weather Bureau has responded recently to all inquiries substantially as follows: "Replying to your letter as to rain-making experiments, I have to inform you that in no case did the experiments succeed. The stage, and that the prospect of ultimate success is not such as to justify farmers or other citizens in rain-making experiments. In this determination, judgment and opinion I am supported by the scientists and other alleged experts in meteorology connected with the United States Weather Bureau. The bombardment of the skies for water, as carried on by this department did not produce results calculated to inspire the hope that any method of concoction can be made commercially successful in precipitating the moisture from the clouds."

## SUNLIGHT SOAP.

LESS LABOUR GREATER COMFORT!

DOES YOUR WIFE DO HER OWN WASHING?

If she does, see that the wash is made Easy and Clean by getting her SUNLIGHT SOAP, which does away with the terrors of wash-day.

Experience will convince her that it PAYS to use this soap.

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