

Young Folks.

MYRA'S VACATION.

"I'm so glad 'tis vacation," murmured Myra Blaine, reaching her plump white arms lazily above her head, as she swung in the hammock out on the breezy lawn. "What a blessing schools cannot keep in session forever!" Then with a sigh of contentment she rearranged her pillows, and nestled down for a nap.

Myra was a primary teacher in the graded school of a neighboring town and was of course a little weary; "almost tired to death," she told her mother, and the latter, fully believing it, petted her and bade her "try to get rested."

"But I must help with the work," Myra said dutifully, and her mother called her "dear daughter," and let her wipe the dishes and rearrange some parlor bric-a-brac. This done the young woman took off her apron, shook out her puffs, picked up an uncut magazine and repaired to the hammock, while her mother mopped the kitchen, pantry and back stoop floors, made pies, tended her wood fire, shelled peas, cleaned new potatoes and got dinner. Myra came in with a fine appetite, a pretty color in her cheeks and an abundance of good humor. Mrs. Blaine smiled on her, albeit it was a weary smile, and sat down—when she could get time—to eat almost nothing.

It was fifteen-year-old Fred who noticed this last and remarked:

"Why mother, I reckoned when Sis got home you wouldn't allers be so tired you couldn't eat."

Myra flushed but looked searchingly at her mother.

"She is the tired one," said the latter hastily, "and I made her rest."

"Wasn't hard to make, I reckon," blurted the boy, with an aggravating grin.

Myra flushed still rosier at this and the grave glance bent on her by her father.

"I mean to help mother when I get a little rested," she said, "but the last weeks of school are so trying, it seems one must have a little vacation."

"Mother never has none," was Fred's stout reply.

When dinner was done the girl pinned up her sleeves and donned a huge apron.

"Now, mother," she began, when a merry voice calling from the gateway interrupted her. It was her bosom friend, Kittie Nye, driving a pretty pony phaeton.

"I'm going over to Mollie's; come, go!" said Kittie.

"Too bad, mother! All right; I'll be there in a minute. Guess I'll wear my blue lawn. Why can't Fred help with the dishes?" were some of Myra's rather disjointed remarks as she threw her apron on a chair, put her head out the doorway for a moment and then ran upstairs.

"I will do better to-morrow, mommie," she said gaily, kissing her hand to her mother from the phaeton as they wheeled away. "I do feel awfully guilty," she explained to her friend, "but it is such hard work to settle down to business just when one's vacation begins, but mother is all tired out."

And then the conversation drifted to more congenial subjects, and a merry afternoon was spent with Kittie's married sister.

It was late when they returned. Mrs. Blaine was just completing preparations for breakfast.

The Blaines were early risers at this season, as morning is the best time to pick berries, and Mr. Blaine was a small fruit grower. Breakfast was long over when Myra opened her eyes. The eldest son was gone "to town" where he held a clerkship, and the two younger ones were in the berry field. The father had milked their five cows and returned from carrying the milk to the creamery.

"Why how smart you all are!" said Myra, as she looked about the kitchen. Churning—she churned their own butter—was done and the dishes almost finished.

"What is to be done, mommie? Please talk to me as you would to a hired girl. Any ironing left over?"

"Yes, dear. Someway I am all behind with the work. Of late one week seems to drag over into the next. It must be I am getting old or else lazy."

Myra kissed her and then went singing out into the shed to get the basket of clothes. "My but this is a hot morning to iron! I don't see how mother stands it. She ought to have a gasoline. It seems to me father might get her more conveniences, but I suppose it is as much her fault as his. It takes so much to live, keep up life insurance, pay taxes, and all the rest. Hum, when I marry I shall marry rich."

"You will, hey?"

Myra's singing had changed to a soliloquy and the last words came out emphatically just as a shadow, followed by a young man, came round the corner.

"Why, Willis, how you frighten one!" but pretty Myra did not look one bit frightened, and the next hour was spent in merry sociability, for Willis Cary and the Blaine young people were the best friends imaginable.

When he went away a little picnic had been planned for the afternoon of the day following, and then Myra remembered that the dress she would want to wear was soiled and must be "done up."

This, with the extra baking, took not only all her time, but added an extra strain on the mother.

Sunday Myra attended church and Sunday school in the forenoon, singing rehearsal, Y. P. C. E. and preaching services in the afternoon and evening.

"Monday morning I will turn over a new leaf," she said, and she did, but it was rather unexpected to her after all.

At four o'clock her father called her; her mother could not get up.

It was only the legitimate outcome of a long, severe strain, but it was in her delirium that it all came out.

How bitter were Myra's tears as she over and over again the voice, sometimes feeble, and sometimes pitched high, would say:

"If I can only hold out till Myra comes home, she is such a good daughter, she will seem to step in and take the burden as no one else can." "It will be such a comfort when Myra comes home; I can hardly wait. There will be some one to help me then and oh, I'm so tired." And again: "But I won't let the child work; she shall enjoy her vacation. Vacation, how nice it would be to have a vacation! Dear girl, I won't let her know about these numb spells or this queer pain in my head, I'll get better toward fall when the weather gets cooler."

She did get better "toward fall," though she drifted out a long way toward the unknown; but Myra had learned a lesson more of our girls ought to learn without her dearly bought experience. In all the wide world there is none dearer to the girlish heart than that same patient, indulgent mother of whom she takes the most unfair advantage.

The ideal vacation is the one in which one has a change by giving some one else a change; and many another, beside Myra might insure a pleasant restful time all around by promptly relieving the over-burdened homemaker, for, as Fred was heard to grumble on one occasion:

"It does seem 's if everybody has vacations but mothers."

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A BACHELOR'S DEFINITION.

"What is a flirt?" asked the small boy.

"A flirt," replied the old bachelor, "is a pretty woman."

"But what kind of a pretty woman?" persisted the small boy.

"Any kind of a pretty woman," answered the old bachelor.

"Well, how pretty must she be?" the youngster insisted.

"Oh, pretty enough to have a chance to flirt," returned the old bachelor, irritably.

And still the boy was not satisfied, but as he grows older he will understand it better.

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MY LADY'S PIN MONEY.

The word "pin money" is not much used nowadays, and when it is, is apt to be used loosely. It is often employed to mean an allowance by a father or a husband for a daughter's or wife's extra expenses, but its proper significance is a woman's allowance for all her personal outlay, whatever it may be.

The origin of the term is somewhat singular. Long after the invention of pins, in the fourteenth century, the maker was permitted to sell them openly the first and second of January only, when the Court and town ladies crowded to the shops to buy them, having been provided by their fathers and husbands with money for the purpose. After pins had become plentiful and cheap women spent their money on other things, but pin money remained in vogue.

The opinion often expressed, that pins were invented in France during the reign of Francis I, and introduced into England by Catherine Howard, the fifth wife of Henry VIII, is erroneous. In 1347, two hundred years before the death of Francis, 12,000 pins were delivered from the English royal wardrobe for the use of Princess Joan, and fifty-three years later the Duchesse d'Orleans purchased of Jehan le Beconnier, a pinmaker of Paris, several thousand long and short pins.

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ANCIENT WOMEN DOCTORS.

The first qualified woman physician in Europe, so far as is known, was a young Athenian woman named Agnodice. In the year 300 B. C. she disguised herself as a man and began to attend the medical schools at Athens, which it was against the law for a woman to do. She afterward practised among the women of Athens with extraordinary success. But her secret became known, she was prosecuted for studying and practising medicine illegally. The Athenian women, however, raised so furious an agitation in consequence that the case was dropped and the law repealed. Coming to later times, we find several women who obtain the degree of doctor of medicine, and practised in Europe before 1492, especially in the Moorish universities of Spain. Trotula, of Rugiero, in the eleventh century had a European reputation, and practised as a doctor in Salerno. At the beginning of the fourteenth century Dorothea Bocchi not only received the degree of doctor, but was professor of medicine in the famous University of Bologna. Since then two other women have been professors of medical subjects in the same university Anna Mangolini (anatomy) and Dr. Maria della Donne (obstetric medicine), the latter being appointed in 1799. In the year 1811 an edict was issued in France forbidding surgeons and female surgeons from practising until they had passed a satisfactory examination before the proper authorities. These female surgeons are again referred to in an edict in 1852.

HINTS FOR THE FARMER.

PREPARING GROUND FOR WHEAT.

A good deal of success or failure in the production of winter wheat lies in the preparation of the soil. It is to be regretted that so many fields are put in in a slipshod manner. Farmers adopting this method will grow because they do not make a success of winter wheat, and will forever after let the other fellows grow wheat while they stick to something they know will respond to little labor and thought.

The old time method of summer fallow has about passed out of use, but it is modified to a certain degree by plowing the land intended for wheat as early as possible. In this way much of the summer fallow result is secured. The soil needs exposure to the air in order to promote chemical changes that result in an increase of available food for the plants. It needs time for such tillage, that the particles of soil may be well mixed, and their positions towards each other changed. It requires time to become solid beneath the surface as a result of fall rains.

An old rule in English agriculture is to the effect that "land that is to bear wheat cannot be too old or too solid, provided that it is fertile and free from weeds, and that there is enough loose loam at the surface to cover the seed." These successful wheat growers hold that "firm standing" is required for the healthy development and proper ripening of wheat. In proof of this we have often observed that the best wheat is found at the ends where there has been the most tramping done by men and teams. The best seed bed one that is prepared early and pulverized well, and which receives surface workings regularly until the time of seeding comes.

We have in mind a very successful grower of winter wheat who will not grow wheat if he cannot have the condition necessary for a good seed bed. The best ground for wheat is a field which has been to oats the previous year. As soon as the oats are removed the ground is plowed comparatively shallow, in fact it is plowed about as shallow as can be done to turn over the growth of stubble and weeds. As soon as plowed it is disked and harrowed, and about once per week until seeding time the land should be harrowed. The harrowing and the tramping of the teams on the field, together with the rains if there are any, will fit the ground well for wheat. For selection of ground, the level land is considered best, and it may be either valley land or upland. The next best land is a southeast slope.

Preparing ground for wheat in growing corn or after the corn has been removed, is not carried on with that success required for the most practical wheat growers. Good and effectual work cannot be done in the growing corn, even if the wheat grower has a fine-hoe drill for the purpose of drilling. To get the corn off the field means a great deal of labor that the average western wheat grower does not care to undertake, and it makes the time of seeding rather late for the best results. If it is not possible to cut the corn and haul it off the field, it may be well to make the shock rows far apart and prepare the ground between for preparing this kind of ground for wheat is found in the disc harrow, followed thoroughly with a smoothing harrow. The limited time will not permit as much work as in the stubble ground.

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HOW TO RAISE CALVES.

Every calf intended to be reared should be allowed to partake of the bestings, nature's medicine, without which the little creature so recently ushered into the world cannot possibly survive, or, if perchance it may do so, it is only to drag out a miserable existence for a few weeks. Although comparatively easy to get calves to drink, when gone about in a proper manner, it is exactly the opposite, when attempted by a hasty-tempered or ignorant person, who endeavors to do, by force what can only be accomplished by gentleness and patience. The instinct of the calf, says a writer teaches it to raise its head and strike against the vessel which contains the milk, while the ignorant attendant keeps pushing the head down. Others, to save themselves trouble, put their fingers into its mouth, keeping it there until the habit has been formed, and the calf, by and by will not touch the milk until the hand is introduced. In teaching the calf to drink there is no better plan than to open the mouth with one hand, which is easily done by slipping the arm under the neck, keeping the mouth raised at the same time. With the other hand the milk can be lifted out of the pail and poured into its mouth, when it is compelled to swallow it. The first feed may be given in this way, and possibly the second, if it may appear necessary; but after that there need be no further trouble taken; the calf, having acquired the habit of swallowing, will drink freely without the slightest assistance. This mode of teaching a calf to drink saves a great deal of after trouble and annoyance; nothing more being required than to place the milk before it. Preventions of contact is of the utmost importance where there are a number of calves being reared together.

er of mixed genders; they are less liable to accident, and enjoy better health. Separation by cribs so arranged that the occupants can see each other, is undoubtedly the best mode of preventing contact, as they can stir about and benefit by exercise. Such accommodations is, however, unattainable by ordinary farmers, and they must content themselves by tying them by the neck. However unnatural it may be at first sight to tie the calves of a fortnight old by the neck, it answers wonderfully well in practice, and is altogether so convenient that any one beginning to follow it out will be very reluctant to leave it off, and, in fact, is not at all likely ever to do so. A leather strap with buckle is the most convenient fastening, a swivel being attached to the cord connecting it with the post to prevent the possibility of any accident. Separation is the only cure for sucking, a habit which calves can not be kept from when loose, and which is often the cause of serious loss. In this way also the food can be given to each animal with great exactness, every one getting his own share, however shy and timid; and if there are some tedious in drinking, which often occurs, they may take their own time, without any danger of being robbed by the others. For this reason it will be found that the smaller or weaker calves come on quicker than when a number are fed out of one trough, the strong in the latter case invariably pushing back the weak. The young animals do not seem to suffer for want of exercise, as might very naturally be assumed, but, on the contrary, thrive rapidly, preserve an amazing appetite, and, if properly fed, are always in excellent condition. When sucking is thoroughly prevented there is no danger of loss from hairs introduced into the stomach, and getting impacted into a hard ball, a fruitful source of mortality at some seasons, the poor things dying in frightful agony. Twice a day is often enough for a calf to be fed. Giving a third meal involves a certain amount of extra trouble, besides interfering with the milk which has been placed in the dairy, always an unpleasant thing for either mistress or maid who takes charge of it. The stomach being cleared by the action of the bestings, and digestion fairly commenced, there is little difficulty in keeping the young animal in healthy condition. To sharpen the appetite, a half gallon of milk will be sufficient for each meal during the first four or five days, gradually increasing the quantity until it reaches two gallons a day, more than that being scarcely required for any calf intended to be held over for store purposes. About the tenth day a portion of good skim milk may be substituted, slightly increasing it each day until the sixteenth or so, when the new milk may be altogether withheld. In the early months of spring and summer calves thrive well on good skim milk scoured enough to cause coagulation. They do equally well on the thick milk, fattening on it if supplied in abundance. For the quantity of milk to be given a calf at each meal there should be no special rule, each animal, after being fairly started, getting as much as it can drink without repletion, its fully rounded sides being an excellent indication of enough having been drunk for that time. An objection may be made by some that the skim milk is here proposed to be too early substituted for the warm milk as it comes from the cow, but I say it advisedly that it will not pay the ordinary tenant farmer who breeds crossbred cattle to continue to give it longer than a fortnight or three weeks.

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YARDED FOWLS.

From a careful study of egg-production, I have convinced myself that yarded fowls will lay more eggs than those left to roam at will through pastures and orchards, writes a correspondent. This is explained by the fact that the food which is fed for egg-production is, when fowls are yarded, converted into egg and not, as when fowls are let run, turned into muscle and flesh. In early spring, it pays to let yarded fowls run at large occasionally that they may enjoy the young grass and early insects. No substitute for green food can equal the young grass, and no prepared meat can take the place of these early insects.

We come now to another season of the year when it will pay to let our yarded fowls run. The grass is not so fresh or so succulent as in early spring, but still there is enough to satisfy their cravings for this kind of food. There are bugs and insects sufficient to make hunting them an object, and we have, added to these, weed and other seeds, which are always tempting morsels. The egg yield is naturally falling off and the old layers are puning for a change. As the old feathers fall and the new crop takes their place, we must endeavour to build up the constitution, so that the drain on the system is not too severe. If our old stock is worth keeping, it is worth keeping well.

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MARRIAGE IN SWEDEN.

It is said that there is no place in the world where the existence of civilization is recognized that the maidens of the land enjoy so much innocent freedom as do the girls of Sweden. On the other hand the wives are peculiarly devoted and sedate, and it is often a source of wonder to travelers how the young woman, who is brimming full of mischief and teasing while unmarried, settles down to the duties of her home with such ease and quickness. Among the lower classes one of the betrothed girl making with her own fingers the snowy shirt in which her husband is married. This garment is sacredly kept, and her infrequent use does the aged wife robe her dead husband in the old yellowed shirt which she made for him half a century before.

About the House.

MOTHERHOOD.

Oh, what so true, so pure, so good, As love and pride of motherhood? The tender watching and the care, That have no likeness anywhere!

What men, most bold, would fear to do A mother's heart will carry through Love's too strong to think on death, A child is more than living breath.

A mother's love is fond and wise, Her soul is in her baby's eyes; To her the laugh that shakes its throat Is sweeter than the throats' note.

Her life is in the child she bears, Nor withers with the waste of years; Though promise may in failure die, 'Tis love that makes her weep and sigh.

Her love, indeed, outlives her days, Her children treasure up her praise, And though no more they see her face, Her name retains its native grace.

SUGGESTIONS TO HOUSEKEEPERS.

Mushrooms have often been styled "vegetable breakfasts" because of their supposed high nutritive value. But despite a recent bulletin from the department of agriculture commending this class of fungi as "highly nutritious food," certain foreign investigators, notably Morner, of the University of Upsala in Sweden, declare them of no great importance in this regard, their chief value being to impart a piquant relish to other foods, or to tickle the palate when served alone.

A recipe for canning tomatoes whole is given by an exchange and vouched for as excellent by the housekeeper who furnishes it. She says peel the tomatoes without breaking them. Sprinkle sugar on them and let them stand a few hours, then cook, very gently and carefully, in their own juice, for about ten minutes. Lift them carefully into the can, fill up with the juice and seal. Eat with sugar and vinegar.

A housekeeper tells us how she dries string beans for winter use. Pick them while tender and string them. Put them into boiling water and let the water boil up again, take them out into cold water and then drain, then dry in the oven. To cook, soak in water over night, drain, and cook in fresh water. Season generously with butter and cream. Peas can be dried in the same way.

Paraffin wax is growing in favor with housekeepers as a covering for jelly glasses owing to its simplicity, economy and good results. The jelly keeps as soft and fresh at the top of the glass as at the bottom.

HOLES AT THE KNEE.

"The way to darn the stocking knees neatly is to run the first set of strands on the wrong side and cross them on the right, letting the wool come double each way across the center," writes a housewife. "Then on the wrong side of the stocking run a few strands of single wool from one corner of the darn to another. This does not show, and the whole thing gives better to the pressure of the knee."

"A capital way of reducing the amount of darning requisite, and especially of postponing the day of darning when the stockings are new, is to save the nice pieces from the backs and insides of one's kid and suede gloves and just herring-bone them inside the knees of the stockings. They must be taken out for washing and put back again afterward, and not only do they save a vast amount of mending, but the life of the stocking is wonderfully lengthened."

HOUSE ANTS.

The most successful method of getting rid of these pests, where nests can be found, is to make several holes in each nest by means of a pointed stick. Pour into each hole an ounce or two of bisulphide of carbon and close with the foot. The bisulphide permeates the underground tunnels and kills the ants in great numbers. If applied with sufficient liberality a whole colony will be exterminated. When the nests cannot be located, the only method is to destroy them wherever they occur in the house. Small bits of sponge moistened with sweetened water will attract great numbers. If these are collected several times a day and immersed in hot water the numbers can be greatly reduced. It is reported also that a syrup made by dissolving borax and sugar in boiling water will kill the ants readily. The removal of substances which attract the ants in the house should always be the first step.

USES FOR GREEN TOMATOES.

There are other uses for green tomatoes, says a writer in an exchange, than for sweet pickles and chow-chow. She names them as follows:

Cooked as you cook ripe tomatoes the green ones are very good. They may be fried with onions and served with beefsteak.

Sliced across, rolled in flour and fried on a griddle, like apples or potatoes, they are appetizing.

They make very fair "pie-timber," made up with two crusts, a bit of butter, a sprinkle of flour and sugar and spices to taste.

They may be canned, green, for pie and to serve as a vegetable, just as ripe tomatoes are canned.